Sunnyside Up

A COLLECTION OF RECIPES

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HORS D'OEUVRES AND OTHER GOODIES

CHEESE OLIVE BREAD

Cocktail size sour dough bread, sliced
2 cups grated cheese
1 can chopped olives
2-3 green onions, chopped

Stir together with just enough mayonnaise to bind. Spread on bread slices and broil until bubbly. Serve immediately.

Marcia Van Mouwerik

CORDIAL CHERRIES

One bottle of maraschino cherries, with stems
Brandy
4 squares semi-sweet chocolate OR
package of chocolate chips

Drain juice from bottle of maraschino cherries. Refill with brandy and let soak overnight or longer. Remove cherries from brandy and freeze.

Melt semi-sweet chocolate (or chocolate chips). Quickly dip frozen cherry into chocolate, holding by stem and swirling until completely covered. Chocolate will harden almost immediately. Refrigerate until ready to serve.

Doris Wyngaarden

HOT CHOCOLATE MIX

1 (25.6 oz) pkg instant non-fat dry milk
1 (6 oz) jar powdered non-dairy creamer
2 cups powdered sugar
1 (16 oz) can instant chocolate drink mix

Combine ingredients and store in large airtight container. Add 3 Tbsp mix per 1 cup of hot water.

Tracy Massimiano

PARMESAN ONION CANAPES

1 cup mayonnaise
1 cup parmesan cheese
1/2 cup finely chopped onion
1 Tbsp milk
1 loaf sliced cocktail bread, lightly toasted

Mix first four ingredients. Spread on toast and place on baking sheet. Broil 4 inches from source of heat 2-3 minutes or until golden and bubbly. Serve immediately.

Amy Glenn

PUNCH

2 10-oz frozen raspberries
1 can frozen lemonade
1 can pineapple juice
1 32-oz bottles 7-Up, chilled

Place raspberries and lemonade in a blender. Process until smooth. Strain in punch bowl. Stir in pineapple juice just before serving. Slowing add 7-Up.

Mickey Van Mouwerik

SLOW CLAM DIP

1 large round loaf French or Italian bread
16 oz cream cheese, softened
3 (6 1/2 oz) cans chopped clams (reserve 1/4 cup liquid)
2 Tbsp grated onion
2 Tbsp beer
2 tsp Worcestershire sauce
2 tsp lemon juice
1 tsp hot pepper sauce or to taste
1/2 tsp salt
Raw vegetables for dipping

Cut top from bread. Set aside. Hollow loaf, leaving 1 1/2" shell. Cut removed bread into cubes. In a large bowl beat cream cheese until smooth, stir in clams, reserved clam liquid, onion, beer, Worcestershire sauce, lemon juice, pepper sauce and salt until well blended. On baking sheet make a cross with two sheets of foil, each long enough to cover loaf. Center bread loaf on foil, pour dip into shell and cover with bread top. Wrap with the foil. Bake at 250° for 3 hours. Toast the bread cubes during the last 5 minutes of baking time. Serve with raw vegetables and bread cubes.

Linda Stauss

SLUSH

Boil 3 cups sugar and 6 cups water for 5-10 minutes, then cool.

Add:

Juice of 1 lemon (OR 3 Tbsp Realemon)
1 can frozen orange juice
1 quart unsweetened pineapple juice
5 crushed bananas (in blender)
1 1/2 fifths of vodka (or substitute gin)

Freeze slush. To serve, fill glasses half full of frozen slush mixture and add 7-Up or Squirt. Serve with spoons.

You may also want to make a batch of the slush mixture without any alcohol. Kids love it!

Susan Wyngaarden

SMOKED BEEF DIP

2 cups sour cream
2 tsp Beau Monde seasoning
2 tsp dill weed
2 tsp chopped dried onion
2 Tbsp parsley flakes
2 1/2 oz jar dried smoked beef, chopped
1 cup mayonnaise
1 round loaf of unsliced bread (sourdough, sheepherder or rye)

Mix all ingredients except bread together. Scoop out inside of bread. Place dip in bread shell and use bread torn from center for dipping. I usually buy an extra loaf of bread and cut up for dipping, using only the inside and discarding the crust. This can be refrigerated and assembled the day before serving.

Tracy Massimiano

SPINACH PIE (IN ROLLS)

1 1 lb. package phyllo strudel dough
4 pkgs. (10 oz. each) chopped frozen spinach, thawed and well drained
1 lb. butter, melted
18 medium green onions, chopped
4 eggs, slightly beaten
1/2 lb. feta cheese, crumbled
1 lb. small curd dry cottage cheese
Pepper
1 Tbsp dill weed

Saute onions in some of the butter. Add spinach and saute. Cool. Add eggs, feta cheese, cottage cheese and pepper. Mix well. Divide into 5 portions.

Layer and butter 4 phyllo sheets. Place one portion of filling mixture at the lengthwise edge of each of the layered phyllo sheets. Fold sides in 1 inch. Roll up to end of the phyllo. Butter the entire roll on the outside and place on cookie sheet. Repeat for 5 rolls.

Bake at 350° for 45 minutes or until golden brown. Cut and serve.

Rolls may be frozen, individually wrapped in foil. Unwrap and bake frozen, increasing baking time 15 to 20 minutes.

Susan Wyngaarden

SPREAD FOR HAMBURGERS

4 Tbsp soft margarine
4 Tbsp crumbled blue cheese
2 tsp mustard
2 tsp poppy seeds

Mix together and use as spread on hamburger buns.

Heinie Van Mouwerik

SUGAR COATED NUTS

1 1/2 cups sugar
1/2 cup water
2 tsp nutmeg
1/4 tsp ground cloves
1/4 tsp salt
5 cups walnut halves

In a sauce pan, bring first five ingredients to a boil for a few minutes. Add nuts. Dry on wax paper.

Mickey Van Mouwerik

SUPER PLAYDOUGH

1 cup flour
1/2 cup salt
2 tsp cream of tartar
1 cup water
1 Tbsp oil

Mix dry ingredients in a pan and add water and oil. Heat over medium heat and stir constantly until a large ball is formed. Knead until smooth. Store in a tightly closed plastic bag or coffee can.

Ross Massimiano

TOASTED MUSHROOM HORS D'OEUVRES

1 large onion, chopped fine
1 tsp butter
3/4 lb mushrooms, chopped fine
1/4 tsp salt
1/8 tsp pepper
3/4 lb cream cheese
1/2 tsp worcestershire sauce
1/4 tsp garlic powder
loaf thinly sliced white bread
1/4 to 1/2 lb butter, melted

Saute onion in butter until light brown. Add mushrooms and saute 2 minutes. Remove from heat. Season with salt and pepper. Add cream cheese and mix until smooth. Stir in seasonings and let stand a while. Taste to see if more seasoning is required. Cut crusts from bread. Spread mixture thickly on bread slices, roll and secure with toothpick. Refrigerate at least 1 hour in slightly damp towel.

When ready to serve, cut in 1/4 inch slices, brush each slice with melted butter on top side only. Broil until light brown and serve at once. These rolls freeze well and will keep indefinitely. Slice, butter and broil as many as needed.

Doris Wyngaarden

SOUPS AND SALADS

BROCCOLI-RAISIN SALAD

1 or 2 large head broccoli, washed and drained dry (florets only)
1 cup chopped red sweet onion
1/2 cup golden raisins
1/2 cup chopped pecans
1/2 lb bacon, fried crisp and crumbled

Dressing:

2 Tbsp red wine vinegar
3/4 cup Hellman's mayonnaise
1/2 cup sugar

Combine dressing, pour over salad ingredients. Refrigerate overnight, toss again and serve. I like to add cauliflower in addition to the broccoli.

Ann Jeffries

BROCCOLI SOUP

6 cups canned chicken broth
2 potatoes, diced
1 small onion, chopped
1 10 oz frozen chopped broccoli
2 cups milk
1/4 cup corn starch
1 small velveeta cheese, cubed

Simmer vegetables in broth until tender. Add milk mixed with corn starch. Stir until thickened and add cheese.

Marcia Van Mouwerik

BUTTER BEAN SALAD

2 cans (15 oz) butter beans
2 Tbsp olive oil
1/3 cup lemon juice
1/2 cup minced parsley
About 1 tsp black pepper
1/2 cup thinly sliced green onions
1/2 lb Roma-type tomatoes, cored and diced
1/3 cup packed feta cheese

Drain beans and rinse with cool water and drain again. In a bowl, mix beans with oil, lemon juice, parsley, green onions, tomatoes and enough pepper to make salad slightly hot to taste. Chill up to 4 hours and mix again. Crumble cheese onto salad and garnish with more green onions if desired.

Tracy Massimiano

CAESAR SALAD

One medium head of romaine lettuce (washed, dried and torn into pieces)

Combine:

2-3 cloves garlic (use a garlic press)
1 - 1 1/2 Tbsp fresh lemon juice
1/4 cup olive oil
1 Tbsp wine vinegar
1-2 dashes Worcestershire sauce
1/4 tsp ground (powdered) mustard
coarse ground pepper

Amount needed will vary depending on how much lettuce you use, so when tossing, pour on dressing in stages. Add 1/4 cup parmesan cheese and homemade croutons until it tastes right.

Optional: Add anchovies and 1 egg yolk to dressing.

Susan Wyngaarden

CELERY SEED DRESSING

2/3 cup sugar
1/2 tsp dry mustard
1 tsp salt
1/2 cup vinegar
1 cup salad oil
1 Tbsp celery seed
1 small onion, grated

Blend sugar, mustard and salt together in beater bowl. Add vinegar and mix on medium speed. Slowly add oil. Continue beating for 10 minutes. Add celery seed and onion. If desired add a few drops yellow food coloring to cover the grayish color. Makes 2 cups.

Amy Wyngaarden

CHEDDAR CHEESE SOUP

1/2 cup diced bacon
1 cup chopped carrot
1 cup chopped celery
3/4 cup chopped green pepper
3 cups chicken stock
1 1/2 cups beer
3 1/2 cups milk
1 lb sharp cheddar cheese, shredded
2/3 cup flour
1/2 cup heavy cream
Salt and pepper to taste
Chopped parsley

Saute bacon until crisp and brown. Remove bacon with slotted spoon and drain on paper towel; reserve. Add vegetables to bacon drippings and cook, stirring occasionally, until onion is transparent. Add vegetables to soup pot with stock and beer. Heat to boiling, then simmer until vegetables are tender.

Scald milk over medium heat. Combine cheese and flour in plastic bag; toss to combine. When milk is hot, add cheese-flour mixture. Cook and stir until cheese melts and mixture thickens. Add to soup pot with cream. Season to taste with salt and pepper and heat to serving temperature. Garnish with reserved bacon and parsley. Makes 10 cups.

Mickey Van Mouwerik

CHINESE SALAD

1 large head cabbage (green) chopped
6 green onions chopped
6 tsp slivered almonds
6 tsp sesame seeds
2 pkg of the Top Ramen noodles (sesame chicken)
1/2 to 2/3 cup oil depending on the size of the cabbage. (I usually use the full 2/3 cup for moisture)
6 tsp rice vinegar
2 tsp accent
1 tsp pepper
1 pkg seasoning from the Top Ramen
2 pkgs of sesame oil from the Top Ramen
2 tsp sugar

Toast almonds and sesame seed until golden. Break up noodles in large bowl and combine with remaining ingredients. Fold in toasted almonds and sesame seeds. Cover and chill.

It's best to chill over night if possible. This is usually a big hit!

Sam & Cindy Van Mouwerik

CRANBERRY - RASPBERRY SALAD

1 (6 oz) pkg raspberry gelatin
1 1/2 cups boiling water
1 pint raspberry sherbet, slightly softened
1 Tbsp lemon juice
1 (16 oz) can whole cranberry sauce

Grease a 5 cup ring mold with mayonnaise. Dissolve gelatin in boiling water. Stir in sherbet and lemon juice and chill until mixture mounds. Mash cranberry sauce with a fork and fold into mixture. Pour into the ring mold and chill until set. If desired, mixture may be poured into a cake pan and cut into squares and served on lettuce. Serves 8-10.

Margaret Lamberts

CRUNCHY PEA SALAD

1 10-oz pkg frozen baby peas, thawed
1 cup diced celery
1 cup chopped cauliflower
1/4 cup sliced green onion
1 cup chopped cashews
1/2 cup sour cream
1 cup Hidden Valley ranch dressing
optional garnish: bacon

Combine all ingredients. Chill and serve.

Grant and Susie Van Mouwerik

DRESSING FOR FRUIT SALAD

1 cup mayonnaise
1/2 cup sour cream
2 Tbsp chutney
1 Tbsp capers
1 Tbsp chopped chives
1 Tbsp sliced pimento
1/4 tsp curry powder
2 Tbsp sherry

Combine to blend. Use on fresh fruit or avocado and grapefruit salad.

Clemmie Van Mouwerik

DUTCH PEA SOUP

6 cups water
1 lb split green peas
1 tbsp salt
1 tsp pepper
2 stalks celery
1 large onion, diced
2 carrots, chopped
1 meaty ham bone
1/4 tsp marjoram
1/4 tsp thyme
1 bay leaf

Combine ingredients in large soup kettle and simmer 2 hours. Keep covered and stir occasionally. Remove ham bone from soup, dice ham and return to pot. Add 3-5 drops Tabasco sauce and serve. This always tastes better the next day.

Jann Beaver

FRUIT SALAD DIP

1 cup cream cheese
1 cup whipped topping
1 cup powdered sugar

Soften cream cheese in microwave. Add other ingredients and blend with electric mixer. Refrigerate. Serve with fresh fruit.

Teri Wyngaarden

JACKSON SALAD

1/4 small onion, chopped
3 Tbsp cider vinegar
2 tsp spicy mustard
2 tsp sugar
1/4 tsp salt
1/4 tsp pepper
1 cup oil
2 bunches romaine lettuce, torn into bite size pieces
1 8-oz can water packed artichoke hearts, drained and quartered
4 oz blue cheese crumbled
1/2 lb bacon

Blend in blender first seven ingredients; add oil slowly, beat until thick. Cook bacon until crisp. Crumble bacon. Mix lettuce, artichokes, blue cheese and bacon in serving bowl. Toss with dressing to taste.

Mickey Van Mouwerik

LENTIL SALAD

1 quart water
1 tsp salt
1 cup lentils
1/4 cup olive oil
1/4 cup lemon juice
2 Tbsp finely diced red onion
1/3 cup diced green pepper
1/3 cup diced cucumber
2 Tbsp black olives
2 medium or 1 large diced tomato
1 clove minced garlic, if desired
1/2 tsp ground cumin
1/2 tsp oregano
Dash tabasco
Salt and pepper to taste

Cook lentils in water and salt for about 30 minutes or until just tender. Don't overcook! Drain. While warm toss with oil and lemon juice. Cool in refrigerator. When cool, toss with remaining ingredients. Serve as a side salad instead of the usual macaroni or potato salad. Or serve in pita bread with a generous dollop of plain yogurt on top.

Nancy Black

MANDARIN ORANGE SALAD

Dressing:

2/3 to 3/4 cup oil
1/3 to 1/4 cup white wine vinegar or cider vinegar
2 Tbsp brown sugar
2 Tbsp soy sauce

Lettuce
Mandarin oranges
Almonds or saltless cashews

Ann Jeffries

MINESTRONE SOUP

3 Tbsp olive oil
1 cup chopped onion
4-5 cloves crushed garlic
1 cup minced celery
1 cup cubed carrot
1 cup cubed zucchini
1 cup chopped green pepper
2 tsp salt
1 tsp oregano
1/2 cup chopped fresh parsley
1 tsp basil
2 cups tomato puree
3 1/2 cups water or stock
3 Tbsp dry red wine
1 1/2 cups cooked garbanzo beans
1/2 cup dry pasta, small or medium size
1 cup fresh chopped tomatoes
parmesan cheese

In a soup kettle, sauted garlic and onions in olive oil until soft and translucent. Add 1 tsp salt, carrots, celery. Mix well. Add oregano, black pepper and basil. Cover and cook over low heat 5-8 minutes. Add zucchini, green pepper, water (or stock), puree, cooked beans and wine. Cover and simmer 15 minutes. Add tomatoes and remaining salt. Keep at lowest heat until 10 minutes before serving. Then heat the soup to a boil and boil gently until pasta is tender. Serve immediately, topped with parsley and parmesan.

Tracy Massimiano

ORANGE GLORY SALAD

1 (3 oz) pkg tapioca pudding
1 (3 oz) pkg vanilla pudding
2 (3 oz) pkg orange Jello
2 or 3 cans mandarin oranges, drained
1 (8 oz) pkg Cool Whip
Sliced maraschino cherries

Put puddings and jello in pan; add 3 cups water. Stir all together well and bring to a boil. Let cool completely. Then add most of the drained mandarin oranges, leaving some for decoration, and add the carton of Cool Whip. Pour into bowl and chill until firm. Decorate top with remaining mandarin oranges and maraschino cherries.

Note: Do NOT use instant puddings. This salad never gets watery and can be made ahead 2 or 3 days.

Ann Jeffries

ORIENTAL CABBAGE SALAD

3/4 cup frozen peas, defrosted
1/2 head cabbage, cut up

Brown in pan with 1 - 2 Tbsp margarine:

1/2 cup silvered almonds
2 Tbsp sesame seeds
1/2 cup sunflower seeds
1 pkg Ramen Chinese noodles, broken up

Watch carefully. This browns slowly at first but can burn easily. Let cool thoroughly.

Dressing:

1/2 cup oil
1/4 cup vinegar
1/2 tsp salt
1/4 tsp pepper
1 1/2 Tbsp sugar
Seasoning packet from noodles

Combine all ingredients just before serving and mix well.

Ruth DuMont

ORIENTAL COLESLAW

1 large head cabbage, chopped
8 green onions, sliced
4 Tbsp sesame seeds
4 oz sliced almonds
3 oz can or pkg rice noodles

Dressing:

1 cup vegetable oil
6 Tbsp rice vinegar
3 Tbsp sugar
1 tsp salt
1 tsp pepper

Combine dressing ingredients in a bottle and shake until blended. Toast sesame seeds and almonds in 350° oven on a cookie sheet. 15 minutes before serving combine all ingredients and toss with dressing.

Teri Wyngaarden

ORIENTAL SAUCE FOR STRAWBERRIES

1 carton mandarin orange yogurt
1/8 tsp ground cloves
1/4 tsp ground coriander

Mix and serve over berries.

Clemmie Van Mouwerik

PACIFICA GRILL BLACK BEAN SOUP

1 lb dried black beans
4 Tbsp plus 1 tsp cumin
4 tsp dried oregano
8 tsp New Mexico chili powder
2 Tbsp tomato paste
1/4 medium red onion, diced
1/2 cup chopped cilantro
1 Tbsp plus 1 tsp salt
1/8 tsp ground black pepper
5 tsp processed garlic
Chicken broth
Sour cream

Cover beans in 2 inches of water and soak overnight. Drain and rinse. Add all ingredients except chicken broth and sour cream. Add chicken broth to cover by 1 to 2 inches. Simmer 2 hours or until done. Do not boil. For better flavor, allow ingredients to mingle overnight. Serve with sour cream.

Gail Van Mouwerik

PASTA SALAD

1/2 pkg angel hair pasta
9 oz salami, quartered
2 cans sliced black olives
1 bunch green onions, chopped
1 box cherry tomatoes, quartered
Italian dressing (Good Seasons zesty Italian)

Break pasta in half and cook as directed. Drain and rinse with cold water. Add all ingredients and toss well. Serve cold.

Linda Stauss

RIBBON SALAD

4 3-oz pkgs of Jello used in this order:
Lemon, lime, strawberry, cherry.

Use 1 cup boiling water to 3 oz pkg. Divide in half. Add 3 Tbsp water to one half; add 3 Tbsp sour cream to the other half. Whisk the half with sour cream to blend.

Using a 9x13" dish, begin layering with creamy part. As soon as this layer has set up well, add plain half. Repeat with other colors of Jello. Chill to set well. To serve, cut long and narrow ribbon slices, turning on its side to show pretty colors.

Clemmie Van Mouwerik

RUSSIAN SALAD

3 hard cooked eggs
Mayonnaise
Dijon mustard
Cider vinegar
Horseradish
Salt and pepper
3 ripe avocados, peeled
6 thick tomato slices
6 thin red onion slices
Lettuce leaves

Cut eggs lengthwise and mash yolks with the mayonnaise, mustard, vinegar, horseradish, salt and pepper. Refill eggs white with egg yolk mixture and place each into cavities of halved avocados. (cut lengthwise) Place lettuce leaves on salad plate. Top with tomato slice, then onion slice and then avocado-egg.

Top completely with Russian Dressing:

1/2 cup mayonnaise combined with 2 Tbsp catsup, 2 tsp cider vinegar and 1 Tbsp mustard. If desired add 1/2 tsp sweet relish and/or 2 Tbsp rinsed black caviar. Serves 6.

Linda Stauss

SHAKER CHICKEN AND NOODLE SOUP

13 cups chicken stock
1/4 cup dry vermouth
1/4 cup butter
1 cup cream
1/2 lb medium egg noodle (about 4 cups)
3/4 cup flour
1 1/4 cups water
2 cups diced cooked chicken
salt and pepper to taste

Combine 1 cup of the stock, the vermouth and butter. Bring to a boil and boil rapidly until mixture is reduced to about 1/4 cup. It should have a syrupy consistency. Stir in the cream and set aside.

Meanwhile, heat remaining stock to a boil. Add noodles and cook just until tender. Blend flour with water until smooth. Stir into noodles. Stir until mixture boils 1 or 2 minutes. Add cream mixture and chicken. Season with salt and pepper. Heat to serving temperature. Garnish with chopped parsley. Makes about 15 cups.

Mickey Van Mouwerik

SPINACH SALAD

1/4 cup sugar
1 tsp salt
1 tsp dry mustard
1 Tbsp grated onion
1/2 cup cider vinegar
1 Tbsp poppy seeds
1 cup salad oil
1 box sliced mushrooms
1 large bunch spinach
1 lb fried and crumbled bacon
1 head romaine
1 cup cottage cheese

Mix first seven ingredients for dressing. Refrigerate 24 hours. Combine romaine, spinach and toss in bacon. Add dressing and cottage cheese, tossing lightly.

Deb Van Mouwerik

TABOULEH SALAD

1 1/2 cups boiling water
1 cup bulgur (cracked wheat)
3 plum tomatoes, chopped
1/4 cup chopped green onions
1/4 cup chopped parsley
2 Tbsp chopped fresh mint

Dressing:
3 Tbsp lemon juice
2 Tbsp olive oil
1 clove garlic, minced
1/2 tsp salt
1/8 tsp ground red pepper

In medium bowl, pour boiling water over bulgur; cover and let soak 30 minutes or until tender. In large bowl, combine dressing ingredients. Whisk to blend. Drain bulgur and add to dressing. Also add tomato, onions, parsley and mint. Stir to mix. Chill 1 hour. Garnish with mint sprigs.

Lisa Van Mouwerik

ZUCCHINI BISQUE

1 onion, chopped
1/2 cup butter
1 1/2 lbs zucchini, shredded
2 1/2 cups chicken broth
1/2 tsp nutmeg
1 tsp basil
1 tsp salt
1 cup heavy cream

Saute onion in butter until limp. Add zucchini and chicken broth. Cover and simmer 15 minutes. Puree, add seasonings and cream. Heat through but do not boil. Yield: 1 1/2 quarts.
Note: Other vegetables may be used instead of zucchini--broccoli and artichoke hearts are good.

Linda Stauss

BREADS

APPLE FLAPS

Mix together:

1 1/2 cups flour
2 Tbsp sugar
1 Tbsp baking powder
1/4 tsp salt
1/8 tsp nutmeg

Combine and stir into flour mixture just until moistened:

2 eggs, beaten
3/4 cup milk
2 Tbsp melted oleo
1 cup applesauce

Cook on hot griddle as with any pancake.

Ruth DuMont

APPLE BREAD

2 cups sugar
1 cup oil
1 tsp vanilla
3 eggs
3 cups flour
1 tsp salt
1 tsp baking soda
2 cups chopped apple
1 cup nuts

Mix in order given. Bake at 350° for 1 hour. Yield: 2 loaves.

Peter Lamberts

APPLESAUCE SPICE MUFFINS

1 cup soft margarine
2 cups sugar
2 eggs
2 cups applesauce
4 cups flour
2 tsp baking soda
1 Tbsp cinnamon
2 tsp allspice
1/2 tsp ground cloves
1 cup pecans
powdered sugar

Cream margarine, gradually adding sugar, beating well at medium speed. Add eggs, one at a time, beating after each one. Add applesauce; mix well.

Combine flour and spices. Add to creamed mixture, mixing well. Stir in pecans. Fill greased muffin pans (or use muffin papers) about 3/4 full. Bake at 350° for 15 minutes or until done. Transfer to wire rack. Sprinkle with powdered sugar. Yields 3 dozen. Batter will keep in the fridge for 2 weeks.

Gayle Van Mouwerik

BANANA DATE BREAD

1/2 cup margarine
1 cup sugar
2 eggs, beaten
3 medium sized bananas, mashed
1 cup flour
1/4 tsp salt
1 tsp baking soda
1/2 cup dates, chopped
1 cup pecans, broken

Grease a 9x5x3" loaf pan. Cream margarine and sugar until light. Fold in eggs. Add bananas, mix well. Sift together flour, salt and soda; beat into mixture quickly. Flour dates and pecans lightly. Stir into mixture. Preheat oven to 350°. Turn batter into pan. Let stand for 20 minutes. Bake 60 minutes or until done. Cool 10 minutes; remove from pan.

Mickey Van Mouwerik

BEER BREAD

3 cups self-rising flour
3 Tbsp sugar
1 can warm beer
1/4 cup butter

Melt 1/4 cup butter. Combine flour, sugar and beer. Turn into bread pan and pour butter over top. Bake at 350° for 1 hour.
Tip from Steve: Make this several at a time. One is not enough.

Deb Van Mouwerik

BRAN MUFFINS

1 1/2 cup whole bran cereal
1 cup buttermilk
1 beaten egg
1/4 cup cooking oil
1 cup flour
1/3 cup packed brown sugar
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
3/4 cup raisins (optional)

Combine bran and buttermilk; let stand 3 minutes or until liquid is absorbed. Stir in eggs and oil. Stir dry ingredients and add to bran mixture all at once, stirring until just moistened. Batter will be thick. Fold in raisins. Fill muffin cups 2/3 full. Bake at 400° for 20-25 minutes.

Linda Stauss

CORN BREAD SOUFFLE

2 eggs, beaten
1 8 1/2-oz corn bread mix
1 can creamed corn
1 cup sour cream
1/2 cup margarine
1/2 cup shredded Swiss cheese

Combine everything except cheese. Pour into greased 9x11" or oval dish. Bake 35 minutes at 350°. Put cheese on top and return to oven 10 more minutes. Note: This is a Thanksgiving tradition from Pella.

Ann Van Mouwerik

CRANBERRY TEA BREAD

3 cups sifted flour
3 tsp baking powder
1 1/2 tsp salt
3/4 tsp soda
1/2 cup margarine
1 1/2 cups sugar
2 eggs
3/4 cup orange juice
1 1/2 Tbsp orange zest
3/4 cup chopped nuts
2 1/2 cups coarsely chopped fresh cranberries

Mix flour with baking powder and salt. Beat margarine with baking soda, adding sugar and one egg at a time. Add flour mixture alternately with orange juice. Stir in zest, nuts and cranberries. Pour into 4 small, well-greased, disposable loaf pans. Bake at 350° for approximately 1 hour or until tooth pick comes out clean.

Great gifts!

Gail Van Mouwerik

FEATHERLIGHT PANCAKES

1 8-oz package cream cheese
3 eggs, beaten
2 Tbsp cream
4 Tbsp butter
2 Tbsp flour
1 Tbsp sugar
1/4 tsp salt

Crumble cream cheese into eggs, add cream and beat until smooth. Add flour, sugar, salt, beating well. Chill 30 minutes. Beat again. Melt enough butter to coat the bottom of skillet. Drop tablespoons of batter for dollar-size cakes. Cook 2-3 minutes over medium heat. Turn and lightly brown the other side.

Heinie Van Mouwerik

GERMAN PANCAKES

3 eggs
3/4 cup milk
Pinch salt
3/4 cup flour
1 1/2 Tbsp melted butter

Put into blender and mix for 2 minutes. Scrape sides. Butter frying pan a little. Drop 1/4 cup batter and roll around bottom of pan like a crepe. When set turn and lightly brown other side. Serve with lemon and powdered sugar or syrup.

Marcia Van Mouwerik

HERB-ONION ROLLS

(no kneading required)

2 envelopes yeast
1/3 cup non-fat milk powder
2 Tbsp honey
1 Tbsp salt
1/4 cup minced onion
1/2 tsp tarragon
1/4 cup vegetable oil
1 tsp basil
1 tsp oregano

Then add:

1 cup very warm milk
1 cup very warm water
2 cups whole wheat flour
1-1/2 cup white flour

Combine first group of ingredients in a large bowl. Stir in milk and water until well-blended. Add whole wheat flour and beat with electric mixer for 2 minutes. Add 1 cup white flour and beat 1 minute. Stir in remaining flour and mix by hand until a heavy, sticky dough forms, about 2 minutes. Fill 18 greased muffin pan cups. Push dough down, smoothing tops slightly. Cover with a clean cloth and let rise in a warm place no longer than 20 minutes. Bake at 375° for 20 minutes or until hollow sounding when tapped with fingers. Remove from pans and cool on wire rack.

Nancy Black

HOOTENANNY PANCAKE

1 stick butter
1 cup milk
6 eggs
1 cup flour
dash salt

Melt butter in a 9x13 pan. Blend milk, eggs, flour and salt. Pour into pan over butter. Do not stir. Bake 20 minutes at 425°.

Mickey Van Mouwerik

KNUDSEN COFFEE CAKE

1/2 cup butter
1/2 cup shortening
1 1/4 cups sugar
2 eggs, beaten
1 cup sour cream
1 tsp vanilla
2 cups sifted cake flour
1 tsp baking powder
1/2 tsp baking soda

Cream butter, shortening and sugar, add eggs, sour cream and vanilla. Beat well and gradually add flour, baking powder and soda. When mixture is too thick to beat, stir with a spoon until well mixed. Place half the mixture in buttered 9-inch tube spring form pan. Make topping by combining 1/2 cup chopped nuts, 1/2 tsp cinnamon and 2 Tbsp sugar. Sprinkle half the topping mixture over dough, then cover with remaining dough. Sprinkle with remaining topping. Bake 1 hour at 350°. Sprinkle with confectioners' sugar and let cool 15 minutes before serving.

Grandma's recipe from Clemmie Van Mouwerik

MAPLE NUT LOAF

2 1/2 cup flour
1 cup sugar
3 tsp baking powder
1/2 tsp salt
1 egg
1 cup milk
3/4 tsp maple flavoring
1 cup chopped nuts

Sift dry ingredients, add egg, milk and flavoring. Mix only until ingredients are moistened. Stir in coarsely chopped nuts. Pour into loaf pan and let stand 20 minutes before baking 1 hour at 350°.

Ruth DuMont

PENNSYLVANIA APPLESAUCE BREAD

2 cups flour
1 tsp baking powder
1 tsp salt
1 tsp soda
1 tsp cinnamon
1/2 tsp nutmeg
1/2 cup butter or shortening
3/4 cup sugar
2 eggs
1 tsp vanilla
1 cup applesauce
1/2 cup nuts

Cream butter and sugar, adding eggs and vanilla. Stir dry ingredients and add, mixing well. Add 1 cup applesauce and 1/2 cup nuts. Pour into greased loaf pan. Hollow center slightly. Cool thoroughly before slicing. Bake at 350° for 55 minutes.

Grandma's recipe from Susan Jackson

SWISS CHEESE BREAD

Mix:

1/2 cup butter
2 Tbsp chopped onions
1 Tbsp Dijon mustard
2 tsp Beaumonde seasoning
1 tsp lemon juice
1 Tbsp poppy seeds

Cut loaf of french bread in slices almost through to bottom crust. Spread both sides of each slice of bread with butter mixture. Insert slices of swiss cheese between each piece of bread. Wrap bread in tin foil and bake 30 minutes at 350°.

Susan Wyngaarden

YOGURT PANCAKES

1 8-oz carton yogurt,
plain or fruit flavored
1 egg
1 Tbsp oil
1 cup flour
1 Tbsp sugar
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup milk

Beat egg; add remaining ingredients in order listed and beat with wire whisk or electric mixer until smooth -- adding enough milk to get desired consistency. Cook on hot griddle.

Ruth Dumont

MAIN DISHES

BARBECUED BEEF BRISKET

1 5 to 6 pound beef brisket
1/4 cup catsup
3/4 cup brown sugar
3/4 cup chili sauce
3/4 cup wine vinegar
3/4 cup water
1/2 cup fresh lemon juice
1/4 cup Heinz 57 steak sauce
1/4 cup prepared mustard
1 Tbsp celery seed
2 Tbsp worcestershire sauce
1 Tbsp soy sauce
1 clove garlic, minced
Dash of tabasco sauce
Salt and pepper

Sprinkle beef with salt. Place on broiler pan, fat side up. Bake at 250° for about 4 hours. Cool somewhat and slice. Place in large roasting pan.

Mix remaining ingredients. Cook for 5 minutes. Pour over beef, adding water if necessary to totally cover meat. Tightly cover with lid or foil and bake at 250° for 3 to 4 hours. Serves 12.

Doris Wyngaarden

BEEF AND BROCCOLI

Mix together:

1/4 cup soy sauce
3 Tbsp peanut oil
1 clove garlic, crushed
1 Tbsp sherry
1/2 tsp chopped ginger root

Slice 1 pound flank steak in thin strips. Cover with above mixture and marinate several hours. (Can be made a day ahead up to this point.)

About 15 minutes before serving time, heat 2 Tbsp peanut oil in wok or large skillet. When very hot, pour in beef mixture along with marinade. Cook, stirring constantly with wooden spoon until beef is browned. Remove beef from wok. Heat 2 Tbsp oil in wok. When very hot add:

1 large bunch broccoli, cut into florets
1 small onion, quartered
1/2 lb mushrooms, sliced

Toss with wooden spoon until vegetables are coated with oil. Continue stirring for about 2 minutes and add:

1 cup chicken broth

Cover pan and steam until vegetables are cooked to taste. Lower heat and add 1/4 cup cold water to which 1 Tbsp cornstarch has been added. Continue cooking, stirring constantly until broth is thickened. Add cooked meat and heat through. Add salt to taste. Serve on rice. Serves 4. (Note: This uses oil quite generously. Lesser amount can be substituted.)

Ruth DuMont

BEEF HASH BAKE

1 1/2 cup coarsely ground cooked beef
1 cup diced cooked potatoes
1/2 cup finely chopped onions, browned
1/4 cup chopped parsley
1 tsp salt
pepper
2 tsp Worcestershire sauce
1 6-oz can (2/3 cup) evaporated milk
1/3 cup corn flakes
1 Tbsp melted butter

Slightly crush corn flakes and drizzle with butter. Lightly mix all other ingredients and place in casserole. Top with corn flakes. Bake at 350° for 30 minutes.

Grandma's recipe from Clemmie Van Mouwerik

BROILED SALMON

Place salmon filet on romaine lettuce leaf. The leaf is larger than the filet. Salt lightly and squeeze lemon juice on top. Add a generous sprig of fresh dill weed, 2 Tbsp capers and 1 lemon slice. Cover with another romaine lettuce leaf and tie with water soaked string. Broil 6 minutes on each side. Serve guests as is but cut twine for them. Leave all intact. Serve with fresh cooked carrots. (Add grated fresh ginger on top of buttered carrots).

Gail Van Mouwerik

CARNE ASADA

2 cups olive oil
3 Tbsp chili powder
1/2 Tbsp cumin
1/2 Tbsp salt
1/2 Tbsp garlic powder
1/2 Tbsp black pepper
1/2 Tbsp oregano, ground
3 chopped green onions
Chopped fresh cilantro, to taste
1/2 can beer
juice of 1 lime

Combine these ingredients in a 9x13 baking dish and mix well. Cut approximately 3 pounds sirloin steak into thin strips and marinate for 3-5 hours. Barbecue. Serve with hot tortillas, sour cream, avocado, etc.

Lisa Van Mouwerik

CEVICHE

2 lbs orange roughy
20-25 lemons
1/2 onion, diced
2 tomatoes, diced
1 or 2 chili seranos
1/2 cup cilantro
2-3 radishes, diced (optional)
1 avocado, diced
salt and pepper to taste

Place fish in a glass dish. Squeeze enough lemon juice to cover fish. Cover with plastic wrap and place in refrigerator 8 to 12 hours. Bake at 350° in the lemon juice until done. Place fish in a colander, drain lemon juice and run cold water through fish. Place in a dish and add a little olive oil. Mix all other ingredients and combine. Chill 30 minutes.

Susie Van Mouwerik

CHICKEN CREOLE

2 whole chicken breasts, skinned and boned
1/2 tsp salt
1/4 tsp pepper
1 Tbsp oil

Wash chicken, trim off any excess fat. Pat dry. Cut into 1 inch pieces and toss with salt and pepper. In a large skillet, heat oil. Add chicken and cook over medium high heat about 5 minutes or until chicken is opaque on all sides and very slightly golden, tossing chicken frequently. Remove chicken and juices; set aside.

3 Tbsp oil
1 cup finely chopped onion
1/2 cup finely sliced celery
1/2 cup finely diced green pepper
2 cloves garlic, minced
1 can (14.5 oz) whole peeled tomatoes
1/2 cup water
1 1/2 tsp paprika
1/2 tsp salt
dash cayenne pepper (or more)
1 bay leaf
1 tsp cornstarch
1 Tbsp cold water

In same skillet, heat oil. Add onion, celery, green onion and garlic; saute until vegetables are tender. Stir in tomatoes and their liquid. Break up with a spoon. Stir in the half cup of water, paprika, salt, cayenne pepper and bay leaf. Bring to a boil, then simmer for about 10 minutes. Add chicken and juices. Blend together cornstarch and water and stir into chicken mixture. Uncover and simmer 10-15 minutes or until chicken is tender. Serves 4

Tracy Massimiano

CHICKEN CASSEROLE

1 medium onion, chopped
1 can water chestnuts, sliced and drained
1 green pepper, chopped
2 Tbsp margarine
2 cans French style green beans, drained
1 cup cooked rice
1 can cream of celery soup
1 cup mayonnaise
1 chicken, cooked and deboned
1 cup grated cheddar cheese (sharp)

Saute onions, water chestnuts and green peppers in margarine. Then mix all ingredients except the cheese. Put in a 2 1/2 to 3 quart casserole dish. Top with grated cheese. Bake uncovered 25 minutes at 300°.

Gayle Van Mouwerik

CHAIN GANG CHILI

. . . chili for a large group

2-3 lb lean ground beef
4 cups chopped onions
6 cloves garlic, minced
1 large green pepper, chopped
3 Tbsp chili powder
1 Tbsp plus 1 1/2 tsp all-purpose flour
4 tsp salt
1 Tbsp sugar
1 Tbsp ground cumin
1 Tbsp ground coriander
1 Tbsp dried oregano leaves
1-2 tsp crushed red pepper
2 16-oz cans whole tomatoes, chopped
1 15-oz can tomato sauce
1 8-oz can tomato sauce
3 16-oz cans red kidney beans
1 1-oz square sweetened chocolate

In a large Dutch oven or slow cooker, brown ground beef. Add onion, garlic and green pepper. Cook until vegetables are tender. Add spices, sugar and tomato products. Reduce heat and simmer, covered for 1 hour. Stir occasionally. Stir in beans and chocolate. Simmer covered for 20-30 minutes. Stir well before serving. Note: Prepared chili may be frozen up to 2 months.

Gail Van Mouwerik

CHICKEN CURRY

2 onions, chopped
6 stalks celery, sliced
1 green apple, unpeeled and chopped
4 Tbsp margarine
4 Tbsp mild curry powder or to taste
Dash or 2 ground ginger
1 clove garlic or garlic salt to taste
2 cups diced cooked chicken
1 cup chicken stock
salt to taste

Saute onions, celery, apple with margarine in large skillet until tender. Add curry, garlic and ginger and cook 2 minutes. Add chicken and stock, simmering 20 minutes. Add salt if necessary and thicken with corn starch mixed in water if desired. Serve over rice with condiments such as: coconut, chopped hard boiled egg, diced fresh tomatoes, Earl grey chutney, chopped green pepper, peanuts, currant jelly or raisins.

Jann Beaver

CHICKEN HUNGARIAN GOULASH

2 boned chicken breasts, cut into strips
1 16 oz can stewed tomatoes
1 1/2 cups tomato juice
1 Tbsp or 3 cubes chicken bouillon
2 tsp paprika
1/2 tsp thyme
1/4 tsp pepper
1/2 cup oil
10 large onion, sliced
1 garlic clove, minced
1 cup plain non-fat yogurt
8 oz wide egg noodles

Sprinkle chicken lightly with salt and pepper and coat with flour. Brown in 1/2 cup oil. Pour off all but 3 T drippings. Add onion and garlic; cook until tender. Add remaining ingredients except noodles and yogurt. Cover and simmer 20 to 25 minutes. Uncover, remove from heat and cool 5 minutes. Stir 1/4 cup sauce into yogurt. Add slowly to mixture in skillet, stirring constantly until blended. Heat through, but do not boil. Serve over noodles.

Marianne De Boer

CHICKEN SATAY WITH SPICY PEANUT SAUCE

4-6 boneless chicken breasts
2 Tbsp sesame oil
2 Tbsp corn oil
1/4 cup dry sherry
1/4 cup soy sauce
2 Tbsp lemon juice
1 1/2 tsp minced garlic
1 1/2 tsp minced fresh ginger
1/4 tsp pepper
Dash of Tabasco

Cut chicken into strips and marinate in remaining ingredients in refrigerator for 1-12 hours.

Satay sauce:
4 tsp corn oil
2 tsp sesame oil
1/2 cup minced red onion
1 tsp minced fresh ginger
2 Tbsp minced garlic
1 Tbsp red wine vinegar
1 Tbsp brown sugar
1/3 cup peanut butter, smooth or chunky
1/2 tsp ground coriander
3 Tbsp ketchup
3 Tbsp soy sauce
1 Tbsp lemon or lime juice
1/2 tsp pepper
Dash of tabasco

Saute onion, garlic and ginger in oils until softened. Add vinegar and sugar and continue to cook and stir until sugar dissolves. Remove from heat and stir in remaining ingredients.

To serve, thread chicken on skewers and broil or grill until cooked. Serve with rice, stir fried vegetables and warm sauce for dipping. Serves 4.

Nancy Black

CHICKEN SUISSE

3 whole chicken breasts, boned and halved
6 slices Swiss cheese
1 can cream of chicken soup
1/4 cup white wine
garlic and onion croutons
1/4 cup melted butter
seasonings to taste

Place chicken breasts in baking dish and cover each piece with a slice of Swiss cheese. Combine soup with wine and pour over chicken. Crush enough croutons to cover the top of the chicken and sprinkle seasonings and croutons over meat. Drizzle with melted butter. Bake uncovered at 350° for 1 hour. Serves 6

Margaret Lamberts

CHICKEN TORTELLINI CASSEROLE

1/2 stick margarine
8 oz multi-color tortellini
6 oz Montery Jack cheese
4 chicken breasts, boned, skinned and fat removed
3/4 cup chopped onion
8 oz canned chicken broth
1 tsp sugar
8 oz fresh mushrooms

Cook tortellini 5 minutes less than package directions indicate. Drain well. Cut chicken in large cubes, roll in flour and lightly brown in margarine. Add onions and mushrooms and saute a few minutes before adding the chicken broth and sugar. Simmer 5 minutes. Add cheese and tortellini. Turn into lightly greased casserole, cover with foil and bake 45 minutes at 275°. Serves 6 to 8.

Doris Wyngaarden

CHICKEN WITH COGNAC SAUCE

1 whole chicken, cut up
Salt
Pepper
2 Tbsp butter
1/3 cup white wine

Cognac Sauce:
1 cup chicken broth
1/3 cup white wine
1 Tbsp butter
2 tsp flour
2/3 cup heavy cream
1-2 Tbsp cognac
Salt and white pepper

Brown chicken in 2 Tbsp of butter. (Do not use a non-stick pan). Sprinkle with salt and pepper. Add wine, cover and simmer for 15 minutes, adding water if needed. Remove chicken and keep warm. Deglaze pan and make sauce: reduce the 1 cup chicken broth and wine to 1/2 cup. Combine butter and flour to a paste and whisk into broth. Bring to a boil, then add the heavy cream. Reduce to thicken. Add cognac and seasonings. Serve sauce over chicken or on the side.

Linda Stauss

CHINESE BARBECUED PORK

3 lbs lean pork butt
3 cups water

Marinade:

3/4 tsp salt
4 Tbsp sugar
4 1/2 tsp oyster sauce
2 Tbsp white wine
Dash pepper
2 Tbsp thin soy sauce
4 1/2 tsp hoisin sauce
3 Tbsp honey

Cut meat into strips approximately 2 inches wide and not more than 1 inch thick. Combine marinade ingredients in a large bowl. Add meat and marinate for at least 5 hours in refrigerator. Preheat oven to 375°. Pour half of water into roasting pan. Place rack in pan above water and arrange pork on rack. Pour marinade over pork. Roast uncovered for 30 minutes, basting twice with pan juices. Turn strips over and roast an additional 30 minutes, again basting twice. Serve with white rice and stirfry vegetables. Don't forget the fortune cookies and green tea.

Jann Beaver

CHUCK, CHEESE AND SPINACH PATTIES

1 box frozen chopped spinach
1 pound ground chuck
1/2 cup grated cheddar cheese
OR 1/4 cup parmesan cheese
1 clove garlic, finely minced
1 egg, beaten slightly
1/2 cup soft bread crumbs
1 tsp. salt
1/8 tsp. pepper

Combine all ingredients (the spinach does not have to be cooked - simply thaw and squeeze out excess water). Shape into 4 thick patties.

Pan fry, turning once, in a very hot skillet with a minimum of oil, until nicely browned on both sides. Lower heat, cover and cook until done.

Doris Wyngaarden

CIOPPINO
(Fish Stew)

1 lb fresh or frozen mild white fish fillets
1 lb clean raw shrimp
1 (16 oz) can tomatoes
1 (8 oz) can tomato sauce
1/2 cup dry red or white wine
1/2 large bell pepper, cut into 1/2 inch squares
1 (6 1/2 oz) can minced clams
2 Tbsp finely chopped onion
1 clove garlic, minced
1 Tbsp oil
3 Tbsp snipped parsley
1/2 tsp salt
1/4 tsp oregano, crushed
1/4 tsp basil

In 3 quart saucepan cook pepper, onion and garlic in oil until onion is tender. Add undrained tomatoes, tomato sauce, wine, parsley, salt and spices. Bring to boil, reduce heat, cover and simmer 20 minutes. Add shrimp, undrained clams, and white fish cut into 1 inch pieces. Bring to boil, reduce heat, cover and simmer 5-7 minutes or until fish is done. Serve with Caesar salad and crisp sourdough bread. Serves 4

Lisa Van Mouwerik

COMPANY CHICKEN

4 whole chicken breasts, split, skinned and boned
1/2 cup chili sauce
1 tsp curry powder
1/4 tsp pepper
1/2 tsp salt
1 cup heavy cream
grated Fontinella cheese
freshly cooked linguine

Make one-half inch slashes on chicken. Place chicken pieces in a deep buttered baking dish. Mix chili sauce, curry, pepper and salt; spread over chicken. Cover and refrigerate for 2 hours. Bake uncovered at 375° for 15 minutes. Pour cream over chicken and sprinkle with cheese. Bake for 20 minutes and serve with linguine.

Teri Wyngaarden

CRABMEAT AU GRATIN

1 stalk of celery, chopped fine
1 cup onion, chopped fine
1/4 lb butter or oleo
1/2 cup all-purpose flour
1 can (13oz) evaporated milk
2 egg yolks
1/2 tsp ground red pepper
1/4 tsp ground black pepper
1 lb white crabmeat
1/2 lb grated cheddar cheese

Preheat oven to 375°. In a large skillet over moderate heat, saute the celery and onions in the butter until the onions are wilted. Blend the flour in well with this mixture. When well blended, pour in the milk gradually, stirring constantly. Add egg yolks, red and black pepper and cook for 5 minutes. Put the crabmeat in a bowl for mixing and pour the cooked sauce over the crabmeat. Blend together well and then transfer into a lightly greased 2 quart shallow casserole or six individual casseroles and sprinkle with grated cheddar cheese. Bake at 375° for 10-15 minutes or until the casserole is light brown. Serve at once. Serves 6.

Gayle Van Mouwerik

CRAB STUFFED CHICKEN

4 large chicken breast halves, skinned and boned
1/4 cup butter or margarine
1/4 cup flour
3/4 cup milk
1/2 cup chicken broth
1/3 cup dry white wine
1/4 cup chopped onion
1 (7 1/2 oz) can crab meat, drained
1 (3 oz) can chopped mushrooms, drained
1/2 cup crumbled saltine crackers
2 Tbsp parsley, snipped
1 cup Swiss cheese (grated)

Place each chicken piece boned side up between 2 pieces of waxed paper. Pound lightly to 1/8" thickness. In a sauce pan melt 3 Tbsp of butter and blend in flour. Add milk, chicken broth and wine all at once and cook stirring constantly until bubbly. Set aside. In a skillet, cook onions in remaining butter until tender. Stir in crab, mushrooms, saltine cracker crumbs, parsley, 1/2 tsp salt and dash of pepper. Mix in 2 Tbsp of the sauce.

Top each chicken piece with 1/4 cup of the crab mixture. Fold sides in and roll up. Place seam side down in 12x8x2" baking dish. Pour remaining sauce over chicken pieces. Bake covered in 350° oven for 1 hour. Uncover and top with cheeses and a dash of paprika. Bake 2-3 minutes more until cheese is melted.

Sam and Cindy Van Mouwerik

CROCK-POT CURRY

3 lbs beef round steak
cut into 1 1/2 inch cubes
1/2 cup flour
1 Tbsp curry powder
2 cloves minced garlic
1 cup raisins
2 apples, peeled, cored, sliced
1 cup diced onion
2 tsp salt
1/2 tsp pepper
1 can (14 oz) beef broth
2 apples, unpeeled, cored and chopped
rice

Wipe beef. Mix flour and curry and coat meat cubes with it. Place in crock-pot. Add garlic, sliced apples, onion, salt and pepper. Pour in broth and stir to blend. Cover and cook on low setting 8 to 10 hours.

Before serving, stir in additional curry to taste and chopped apples. Serve over hot rice. Extra freezes well. Serves 6-8

Margaret Lamberts

DEVILED PORK CHOPS

4 pork loin butterflied
chops, 1/2 inch thick
1/2 cup mayonnaise
1/3 cup soft bread crumbs
1 Tbsp chopped parsley
1 Tbsp dijon mustard
1/8 tsp paprika

Preheat broiler. Broil chops 10 minutes, turning once. Mix remaining ingredients. When pork chops are done, spread mayonnaise mixture over chops; broil 1 minute longer or until topping is hot and bubbly. Serves 4.

Amy Wyngaarden

ENCHILADA CASSEROLE

1 onion, chopped
1-2 cloves garlic, minced
1 lb lean hamburger
(or diced chicken)
1 1/2 cups canned or bottled salsa
1 1/2 tsp oregano
1 1/2 tsp cumin
6 corn tortillas
2 cups sour cream
2 cups grated cheese
2 cups frozen of canned corn
1 jar diced ortega chilies

Saute meat, onion and garlic in a little oil. Add salsa, oregano and cumin. Simmer 5 minutes. Mix sour cream and chilies together. Lay 2 tortillas in greased oval gratin dish. Top with 1/3 meat mixture, 1/3 sour cream-chili mixture, 1/3 grated cheese. Repeat layers. Top with grated cheese and sliced black olives (optional). Spoon corn around edges of pan. Bake 350° for 20 or 25 minutes. Serves 6.

Marcia Van Mouwerik

EXTRA GOOD CHILI BEANS

2 Tbsp fat
1 bud garlic, minced
1 cup chopped onion
1 1/2 lb ground beef
1 cup chopped green pepper
2 8-oz cans tomato sauce
1 to 2 Tbsp chili powder
1 tsp salt
3 #2 cans red kidney beans

Brown garlic and onions; add meat and brown. Add remaining ingredients. Bring to boil and simmer 2 to 3 hours.

Grandma's recipe from Susan Jackson

GAI LO MEIN

1 can Chinese noodles
2 cups diced cooked chicken
1 small can water chestnuts, sliced & drained
1 cup celery, drained
1/2 small onion, chopped
2 cans cream of mushroom soup
1/4 cup slivered almonds
1 small can mushrooms, sauteed
1 soup can of water

Combine first 5 ingredients in a large bowl and mix well. Place in a casserole. Mix soup with 1 can water in saucepan. Heat thoroughly and pour over casserole. Mix, sprinkle with almonds and mushrooms. Bake at 350° for 30 minutes. 4-6 servings. Can be served on a bed of rice or Chinese noodles.

Gayle Van Mouwerik

GERMAN STYLE POT ROAST

3 lb Chuck roast
2 Tbsp oil
1 1/4 cup water
1 small onion, chopped
1/4 tsp allspice
1 1-lb can sauerkraut, drained and rinsed
1 envelope Knorr Hunter gravy mix

Brown roast in oil, briefly brown onions, add water and sauerkraut. Cover and simmer (or bake in oven) for 2 hours or until meat is tender. Remove meat, stir in gravy mix and allspice. Cook until thickened.

Marcia Van Mouwerik

GREEK STEW

2 pounds top round, cut into small chunks
4 Tbsp olive oil
1 or more large onions, diced
1 clove garlic, minced
3 tsp. wine vinegar
1 15 oz. can tomato sauce
1 tomato sauce can of water
1 can green chilies, chopped
1 cup red wine
1 bay leaf
1 tsp. dried oregano
Salt and pepper to taste

Brown beef in olive oil. Add onions and garlic and saute a few minutes. Add remaining ingredients and simmer 2 hours. Serve over beer rice.

Beer rice: saute 1 cup rice in a little olive oil until toasty. Add 1 can beer and 1 can french onion soup, undiluted. Simmer until all moisture is absorbed and rice is tender.

Serves 4 to 6.

Doris Wyngaarden

GREEN CHILI STEW

1 lb chili meat, ground beef or steak cubes
1 onion, chopped
1 28-oz can tomatoes, chopped
2 beef bouillon cubes
2 large potatoes, cubed
garlic
1 26-oz can green chilies, chopped

Place onion, 1 Tbsp oil, and potatoes in 2 quart casserole. Microwave at full power 4-5 minutes. Add meat and cook 5 minutes at full power. Add remaining ingredients and cook at medium power 30 minutes or until potatoes are done. This can also be prepared in a crockpot, cooking 2 hours on high.

Amy Glenn

IRISH BEEF STEW WITH GUINNESS STOUT

2 Tbsp olive oil
3 bay leaves
2 lbs beef stew meat
1 tsp dried rosemary
2-3 Tbsp flour
3/4 cup beef stock
1 large yellow onion
2 cloves garlic, chopped
1 tsp dried thyme
1/2 cup Guinness Stout
1 Tbsp chopped parsley
1/2 lb carrots, sliced
salt and pepper to taste

Heat a 6-quart stove top casserole and add the oil and bay leaves. Cook the bay leaves for a moment and then add the meat which has been cut into 1 1/2 to 2 inch cubes. Brown the meat on high heat. Slice the onion into 1/4 inch slices and add, cooking for a few minutes until clear. Lower the heat to low and add garlic, thyme, rosemary and flour. Stir well until smooth. Add the beef stock and stout. Add parsley, carrots, salt and pepper. (If desired, potatoes and green peas can also be added.) Cover and bake about 2 hours at 275°, stirring a couple of times. Check for salt and pepper before serving. It can be served in mini sourdough loaves hollowed out.

Jann Beaver

JOYCE'S BAKED OMELETTE

3/4 cup ham or cooked bacon
1/4 lbs cheddar cheese
Fresh mushrooms
12 crushed soda crackers
4 eggs beaten (room temp)
1 cup milk

Mix all together. Pour into a 9x9" pan. Bake 30 minutes in 350° oven. If doubling, use two pans.

Mickey Van Mouwerik

LAMB CHILI WITH AVOCADO

1/4 cup olive oil or corn oil
2 cups diced red onions
3 lbs lamb shoulder, trimmed of fat and tied into a roast
2 Tbsp minced garlic
3 to 6 Tbsp chili powder to taste
2 cans plum tomatoes (28 oz)
2 Tbsp tomato paste
Salt to taste
2 cups chicken or vegetable stock
2 red peppers, roasted, peeled, seeded and diced
2 avocados, peeled and diced
1/4 cup goat cheese
1/2 cup sour cream
1/2 cup chopped cilantro

Heat oil over high heat in a large ovenproof skillet. Add lamb and brown on all sides. Transfer and set aside. Saute onions and garlic in the oil about 4 minutes. Add chili powder and return lamb to skillet. Add tomatoes, tomato paste and stock; bring to a boil. Float a sheet of aluminum foil, dull side down, on the surface of the stock and lamb. Cover skillet with a lid. Place on the lower rack of the oven and cook until tender, about 1 hour 45 minutes at 375°. The lamb is done when a skewer inserted into the thickest section of the meat can be removed without resistance. Remove the lamb to a cutting board and dice. Bring the braising liquids to a simmer over high heat and cook until thick enough to coat the back of a spoon, about 10 minutes. Adjust salt, add peppers and avocado. Ladle the chili into bowls. Spoon a dollop of the sour cream which has been combined with the goat cheese. Top with cilantro. Serves 8.

Deb Van Mouwerik

LAMB KABOBS

3 lbs ground lamb
8 Tbsp fresh minced cilantro
2 1/2 tsp ginger
3 cloves minced garlic
2 1/2 tsp ground cumin
2 tsp red pepper flakes (or less to taste)
salt and pepper
cherry tomatoes

Preheat broiler or grill. Combine all ingredients except tomatoes and shape into balls. Thread onto skewers, placing tomatoes on each end. Broil 6-8 minutes, turning once. Serve with yogurt sauce and tabouleh salad. Yogurt sauce: Combine 1 cup plain yogurt, 4 Tbsp minced green onions and black pepper and chill one hour.

Lisa Van Mouwerik

LASAGNA

1 cup onions
1 cup celery
1/2 cup green pepper
2 Tbsp butter or margarine
29 oz can tomato sauce
6 oz can tomato paste
1 Tbsp sugar
3/4 tsp oregano
1/4 tsp basil
1/2 tsp worcester sauce
1 1/2 lbs ground beef
1 clove garlic, crushed
1 cup ricotta cheese
1/2 cup parmesan cheese
1/2 cup mozzarella cheese
1 can mushrooms
6 lasagna noodles, cooked

Saute onions, celery and green pepper in butter. Brown ground beef. Add garlic, sauteed ingredients, tomato sauces and the spices. Simmer 2 1/2 hours. Add mushrooms after sauce cooks. In a 9x13 pan, layer as follows: sauce, noodles, sauce, cheese, sauce. Bake at 350° covered for 45 minutes.

Gayle Van Mouwerik

LEMON GRILLED CHICKEN

Lemon Barbecue Sauce:

2/3 cup olive oil
1/2 cup fresh lemon juice
3/4 cup white wine
3 Tbsp. finely-chopped onion
1-3 tsp. dried tarragon
1-3 tsp. parsley, finely-chopped
Salt and pepper
Dash of tabasco

Sprinkle 4-6 boneless chicken breasts with salt and freshly ground pepper. Pour lemon barbecue sauce over chicken and marinate for at least 4 hours. When ready to grill, drain and reserve juices. Grill 6 inches from coals over low heat until tending (about 45 minutes). Turn chicken from time to time and baste with marinade.

Serve on plain or kaiser rolls with lettuce, tomato and harvarti cheese.

Susan Wyngaarden

MARINATED CHICKEN

8 boneless, skinless chicken breasts
3/4 cup olive oil
1/3 cup red wine vinegar
4 1/2 Tbsp dijon mustard
4 large garlic cloves, minced
1 tsp thyme
1 tsp rosemary
1 tsp salt
1 tsp pepper

Whisk together all the ingredients, except the chicken. Marinate the chicken in this mixture overnight. Grill on barbecue or bake in a 350° oven for 45 minutes to 1 hour.

Clemmie Van Mouwerik

MEXICAN SPICED BEEF

4 1/2 lb chuck roast with bone
1 7 oz can diced green chilies
3 Tbsp chili powder
1 8 oz can Mexican stewed tomatoes
2 cloves garlic
1 tsp oregano
Salt and cayenne to taste

Combine chilies, chili powder, oregano and garlic. Spread on top of roast. Wrap in foil and bake at 300° for 4 to 4 1/2 hours. Unwrap meat and transfer to a large pan. Add stewed tomatoes and heat thoroughly. Use in burritos or soft tacos.

Marianne De Boer

MOLLETES

4 birotes (Mexican bread)
1 can refried beans
1/2 cup Monterey Jack cheese
Spicy carrots
2 slices ham, turkey or other meat
Jalapenos

Slice birotes in half and broil for 2 minutes. Place beans, meat and cheese on birote and broil for 5 minutes. Place carrots and Jalapenos on top. Serve for breakfast.

Susie Van Mouwerik

PASTA WITH TOMATOES AND ARTICHOKE HEARTS

2 6-oz jars marinated artichoke hearts in oil
1/4 cup olive oil
2 cups chopped onions
2 Tbsp minced garlic
1/2 tsp salt
pinch of dried red pepper flakes
1 28-oz can plum tomatoes with juice
1/4 cup freshly grated parmesan cheese
1/4 cup chopped parsley
12 oz pasta

Heat olive oil in large saucepan. Add onions, garlic, salt, red pepper flakes and artichoke marinade. Saute over medium heat for 10 minutes. Add tomatoes and simmer for 30 minutes. Add artichoke hearts, parmesan and parsley. Simmer another 5 minutes. Serve over pasta.

Marianne De Boer

PAT'S BUTTERFLIED GRILLED FISH

1 1/2 to 2 lbs fish fillets
1/2 cup olive oil
Juice of 1 large lemon
2 cloves minced garlic
3-4 thinly sliced green onions
Lemon pepper
Garlic salt
Onion salt
1 Tbsp minced fresh parsley
Bamboo skewers

Mix oil, garlic, lemon juice, parsley and green onions. Add a couple good shakes of lemon pepper, garlic salt and onion salt. Rinse fish in cold water and pat dry. Place in flat glass dish and pour marinade over. Refrigerate for 1/2 hour but no longer than 1 1/2 hours. Skewer fish lengthwise in a wave-like pattern, in and out every 2 inches. Grill over very hot barbecue approximately 8 minutes per side.

Pat Beaver

PEANUT-GINGER CHICKEN WITH CALIFORNIA SALSA

12 chicken thighs (about 3 lbs) skinned
1/2 cup hot water
1/2 cup creamy peanut butter
1/4 cup chili sauce
1/4 cup soy sauce
2 Tbsp salad oil
2 Tbsp vinegar
4 cloves garlic, minced
2 tsp grated ginger root or 1/2 tsp ground
1/4 tsp ground red pepper (optional)

For salsa combine the following and chill 1-2 hours:

1 cup fresh fruit such as peaches, nectarines, pears or plums, chopped
1 cup chopped, seeded cucumber
2 Tbsp thinly sliced green onion
1 Tbsp sugar
2 Tbsp snipped parsley or cilantro
1 Tbsp salad oil
1 Tbsp vinegar

Rinse chicken thighs and pat dry. Place in a plastic bag. Stir remaining ingredients together for marinade and pour over chicken. Chill 12-24 hours, turning bag occasionally. Grill chicken over medium heat. Place chicken on grill over drip pan. Lower hood over grill and grill 35-45 minutes until no pink remains. Discard marinade. Serve with fruit salsa and white rice with soy sauce.

Jann Beaver

PORK LOIN DISH

1 can sauerkraut
Sliced pork tenderloin
Sliced white onion
Sliced red or russet potatoes
1 large can of tomatoes with juice

Layer ingredients in the above order. Add salt, pepper and caraway seeds. Bake at 350° for 1 hour.

Gail Van Mouwerik

POSOLE (pa-soul-ee)

Large gallon can hominy
2 lbs pork, cooked and diced (pork chops work well)
1 onion, chopped
16 oz can tomatoes, chopped
26 oz green chilies
garlic
red chile (use 8 oz frozen carton)
water (enough to make it as "soupy" as desired)

Combine all the ingredients in a crockpot and cook on high for 2 hours. The longer it cooks, the better it tastes.

Amy Glenn

POZOLE
(New Mexico Stew)

2 cans (1 lb 13 oz each) hominy, drained
10 cups chicken broth
2 1/2 lbs boned pork shoulder or butt, trimmed and cut into 1 inch chunks
1 medium onion, chopped
8 cloves garlic, pressed
2 Tbsp chili powder
1/2 tsp dried oregano leaves
1 can (7 oz) diced green chilies
1/2 tsp pepper
salt
sour cream
green onions

In a 5-6 quart pan, combine pork, onion, garlic, chili powder, oregano, pepper and 1 cup broth. Bring to a boil, cover and simmer rapidly on medium heat for 30 minutes. Uncover pan; stir often on medium-high heat until broth evaporates, meat is streaked with brown, and drippings are richly browned. Add 1 cup broth and stir drippings free. Add hominy, 8 cups broth, and diced green chilies. Bring mixture to a boil, cover, and simmer gently until pork is very tender when pierced, about 1/2 hours. If made ahead, cool, then cover and chill up to 3 days. Reheat until simmering. Ladle pozole into bowl. Add salt, sour cream, and green onions to taste. Serve with warm tortillas. Makes about 3 1/2 quarts, 6-8 servings.

Lisa Van Mouwerik

SAUSAGE AND CHEESE BRACIOLA

1 large flank steak (1 3/4 lbs)
3/4 lb spinach
4 Italian sausage links
6 oz sliced swiss cheese
1/2 tsp fennel seed
2 Tbsp olive oil
Spaghetti sauce
3/4 cup red wine
1 lb pasta (fettucini)
1 cup freshly grated parmesan

Have butcher butterfly steak by splitting meat horizontally from a long side, leaving opposite side intact. Open cut steak and place between pieces of plastic wrap. Pound with flat side of mallet to make even thickness. Cook sausages in fry pan over medium heat until well browned on all sides. Remove from pan and discard all but 1 Tbsp of drippings. Cook spinach in covered pan for about 1 minute, then distribute evenly over steak to within 1 1/2 inch of edges. Lay cheese in a single layer in center; sprinkle with fennel. Starting at narrow edge, place sausages parallel in two rows, aligning with grain of meat. Roll meat around sausages into tight cylinder. Using heavy string, tie lengthwise and crosswise. Tuck in ends of meat as needed. Brown in oil, add spaghetti sauce and wine and simmer 2 hours or bake covered for 2 hours at 325°. Let stand 10 minutes and slice. Arrange cooked pasta on platter, drizzle with some sauce and place meat slices on top. Serve with remaining sauce and parmesan. Serves 6-8.

Clemmie Van Mouwerik

SCAMPI

2 pounds medium to large shrimp
1 cube butter
1 tsp crushed garlic
1/2 tsp cayenne pepper
1/2 lemon, juiced
Pepper to taste
Salt (optional)

Shell and vein shrimp if needed. In large saucepan, melt butter over medium heat and add garlic and pepper. When melted, add shrimp. Squeeze lemon juice over shrimp while cooking. Sprinkle with cayenne pepper. The shrimp will be cooked in 2-3 minutes.

Gail Van Mouwerik

SEAFOOD LASAGNA

1 8oz pkg crab-flavored fish pieces
2 (14 1/2 oz) cans stewed tomatoes, cut up
1/2 cup sliced fresh mushrooms
1/2 tsp crushed oregano
1/2 tsp onion powder
3 Tbsp flour
1 (4 1/2 oz) can small shrimp, drained
3 Tbsp margarine
3 Tbsp flour
1 3/4 cups milk
1 cup shredded Swiss cheese
1/4 cup dry white wine
8 lasagna noodles, cooked
1/4 cup grated Romano or Parmesan cheese

Thaw crab-flavored fish. Cut into bite size pieces; set aside.

Tomato sauce: In a medium saucepan combine undrained tomatoes, mushrooms, oregano, onion powder, dash salt, and a dash pepper and 2 Tbsp flour. Bring to boil; reduce heat. Simmer uncovered about 20 minutes or until thickened.

Cheese Sauce: In a medium saucepan melt margarine or butter. Stir in flour. Add milk all at once. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 1 minute more. Stir in Swiss cheese until melted. Stir in crab-flavored fish and wine.

Assemble in an 11x7x1.5" baking dish. Layer half of the shrimp sauce, half of the noodles, and half of the cheese sauce. Repeat. Top with Romano or Parmesan cheese. Bake uncovered in a 350° oven for about 25 minutes. Let stand for 15 minutes before serving. Serves 6-8.

Margaret Lamberts

SESAME CHICKEN

1/4 cup soy sauce
1 Tbsp dry sherry
1 Tbsp sugar
2 cloves garlic, minced
1 Tbsp minced fresh ginger or 1/2 tsp ground
1 egg
3 skinless, boneless chicken breasts, cut into strips
1/4 cup sesame seeds
1/4 cup flour
1 tsp salad oil
2 Tbsp butter

Combine soy sauce, sugar, sherry, ginger and garlic. Stir until sugar is dissolved. Add chicken. Cover and refrigerate 1-2 hours. Place a shallow 10x15 pan in oven while it preheats to 500°. Beat egg and 2 Tbsp of marinade. Mix flour and sesame seeds on wax paper. Dip chicken in egg mixture, then in flour. When pan is hot, add butter and oil. Melt. Add chicken. Bake uncovered 10 minutes or until done, stirring if desired.

Amy Glenn

SPAGHETTI SAUCE WITH SAUSAGE AND MEATBALLS

1 1/4 lbs lean ground beef
1/4 cup dry Italian-seasoned bread crumbs
1 egg
1/2 tsp salt
1/8 tsp black pepper

Preheat oven to 375°. Coat 15 1/2 x 10 1/2 x 1 inch baking pan with non-stick vegetable spray. Mix meatball ingredients and shape into 1 inch balls (about 28). Arrange on pan and bake in preheated oven 12-15 minutes until browned.

3/4 lb hot Italian sausages, cut into 1 inch chunks
5 cans (14 1/2 oz) cut-up tomatoes
1 can (15 oz) tomato puree
1 can (6 oz) tomato paste
1/2 lb mushrooms, chopped
1/4 cup finely chopped celery
1/2 cup chopped onion
1 1/2 tsp Italian herb seasonings
1 tsp salt
1/2 tsp ground black pepper
1/4 cup chopped green pepper
1 clove garlic, finely chopped

Lightly coat heavy 6-8 quart Dutch oven with cooking spray. Brown sausages in pot, about 8 minutes. Discard drippings. Reduce heat to medium. Add meatballs and sauce ingredients. Bring to boiling, stirring. Lower heat and simmer covered 3 hours, stirring occasionally. If too tart, add pinch of sugar.

Tracy Massimiano

SPAGHETTI WITH SPINACH AND CHICKEN BREASTS

1/2 cup margarine
1 onion, sliced
2 Tbsp fresh basil (1 1/2 tsp dry)
2 cloves minced garlic
1/2 tsp red pepper flakes
2 10-oz chopped spinach, squeezed dry
8 oz spaghetti
salt and pepper to taste
2 cups grated parmesan cheese
Cooked or smoked chicken breasts

Saute onion and garlic in margarine. Add spinach and seasonings and cook for a bit. Cook and drain spaghetti; toss with spinach mixture and parmesan cheese. Lay strips of chicken over top. Serve immediately.

Clemmie Van Mouwerik

SPINACH FETTUCCINE WITH SALMON

2 cups heavy cream
3 Tbsp butter
2 tsp salt
Pinch nutmeg
1 Tbsp olive oil
1 lb fresh spinach fettuccine
2 cups cooked salmon, skin and bones removed
1 Tbsp freshly grated Parmesan cheese
1/3 cup chopped fresh dill

In a small saucepan combine cream, 2 Tbsp of butter, 1 tsp salt and nutmeg. Simmer until reduced by one third. In a large kettle, bring 4 quarts of water to boiling and add remaining salt and the oil. Add fettuccine and cook al dente. Meanwhile, gently add salmon, cheese and dill to the cream. Stir 2 minutes and remove from heat. When pasta is cooked, drain and return to hot kettle. Toss with remaining butter. Remove to a heated platter of shallow bowl and spoon sauce over. Serve immediately. Serves 4-6.

Deb Van Mouwerik

SWISS STEAK

3 lbs lean boneless chuck cut into serving pieces
1 Tbsp oil and 1 Tbsp margarine
1 large onion, sliced
1 lb canned tomatoes
1/4 cup ketchup
1/4 cup red wine or dry vermouth
1 tsp salt
1/4 tsp pepper
1/4 tsp thyme
1/4 cup celery leaves
1/8 tsp minced garlic
1/4 cup water
1/4 cup chopped fresh parsley

Brown meat in oil and margarine. Remove meat to oven-proof pan or casserole. Brown onion (adding more oil if necessary) until tender. Place onions on top of meat. Mix tomatoes and juice with ketchup, wine, parsley, salt, pepper, thyme, celery leaves and garlic in a bowl. Add the 1/4 cup water to pan in which onions and meat were browned. Over low heat scrape up browned bits. Blend liquid into tomato mixture. Pour over meat and cover. Cook for 2 to 2 1/2 hours or until tender in a 325° oven.

If you like, remove meat and onions from the gravy. Put the gravy in refrigerator to solidify fat so you can remove the fat. Whisk gravy for a few moments in blender.

Since this freezes well for up to six months, you can divide meat into foil pans for individual or family meals, pour on the gravy, cover, label and freeze. Serves 12 or more.

Margaret Lamberts

TARRAGON CHICKEN

3 to 4 lbs chicken (2 to 3 lbs if boneless)
1 Tbsp oregano
1 Tbsp tarragon
1 cup chicken broth
1/2 cup white wine
3 Tbsp butter
3 Tbsp olive oil
1/2 to 1 lb sauteed mushrooms
1 pint sour cream
Salt, pepper, onion and garlic powder to taste

Combine spices and rub into chicken. Saute in oil and butter. Add broth and wine. Simmer for approximately 1 1/2 hours until liquid is reduced. Approximately 15 minutes before serving, add mushrooms and sour cream. Serve with wild or brown rice.

Gail Van Mouwerik

TORTA RUSTICA

2 frozen deep dish pie shells, thawed
1 pkg frozen chopped spinach, thawed
1 small onion, chopped
2 eggs
1/2 cup parmesan cheese
1/4 cup bread crumbs
Salt and pepper to taste
1 (8 oz) jar roasted red bell peppers
1/4 lb swiss or fontina cheese, thinly sliced
1/4 lb Black Forest ham

Drain spinach and squeeze out excess moisture. Set aside. Heat 1 Tbsp butter and saute onion until translucent. Mix together spinach, onion, eggs, parmesan, bread crumbs, salt and pepper.

To assemble the torte, layer ingredients over bottom crust as follows: Thin layer of spinach mixture, red pepper layer, swiss cheese, ham. Continue layering, finish with a layer of spinach 1/2" thick. Take the other pie shell out of its tin and lay on top of the torte and press edges together. Bake at 375° for about 40 minutes or until deep golden brown. Serves 6.

Linda Stauss

UPSIDE DOWN FETTUCINI

Meat Sauce:

1/2 lb pork sausage links
1 tsp oregano
1/2 cup mozzarella cheese
1/4 cup chopped onions
16 oz can crushed tomatoes
1/4 cup parmesan cheese

Brown sausage and onions. Add other ingredients and bring to boil, stirring occasionally. Simmer 20 minutes. Leave in oven safe pan or pour into 11 inch pie pan.

Prepare noodles:

8 oz cooked fettucini
3 eggs, slightly beaten
1/4 tsp garlic powder
2 Tbsp butter
2 Tbsp parsley
1/4 cup parmesan

Mix all ingredients and place on meat mixture. Bake at 350° for 25 minutes. Flip onto serving platter.

Amy Glenn

VEGETABLES

BOURBON BAKED BEANS

4 (1 lb) cans B&M Baked Beans
1 tsp dry mustard
1/2 cup chili sauce
1 Tbsp molasses
1/2 cup bourbon
1/2 cup strong coffee
1 16-oz can pineapple chunks, drained
1/2 cup brown sugar

Mix all ingredients except pineapple and brown sugar. Let stand overnight. Bake 40 minutes at 350°. Add pineapple and brown sugar and bake an additional 40 minutes.

Gail Van Mouwerik

BRANDIED SWEET POTATO SOUFFLE

2 cups mashed sweet potatoes
1/2 cup milk, heated
4 Tbsp butter
1/4 cup brandy
Few grains of cayenne
Dash of nutmeg and salt
1 Tbsp lemon zest
4 eggs, separated

Beat potatoes with milk, butter and brandy. Add cayenne, nutmeg and salt. Beat until smooth. Add lemon and egg yolks. Fold in stiffly beaten egg whites. Bake at 400° for 25 to 30 minutes. Serves 6.

Gail Van Mouwerik

CREAMED SPINACH FROM THE BERGHOFF

1 lb fresh spinach, trimmed
4 Tbsp unsalted butter
1 medium onion, finely chopped
1 cup half and half
2 oz bacon, minced
2 Tbsp flour
Salt
Pinch of nutmeg

Blanch spinach for 1 minute in boiling salt water. Drain and rinse in cold water. Dry spinach by squeezing between paper toweling. Chop fine. Melt 2 Tbsp of butter in skillet and saute onion until soft but not brown. Set aside. Scald half and half; remove from heat. Cook bacon until crisp. Add 2 Tbsp butter; stir in flour and add hot cream gradually, whisking constantly until thick and smooth. Add nutmeg, spinach and onion, stirring until well combined. Transfer to warm serving bowl; serve immediately.

Teri Wyngaarden

CURRIED VEGETABLE SAUCE

1 cup mayonnaise, light or regular
1 Tbsp lemon juice
Chopped Italian tomato
Curry powder to taste

Mix all together. Warm, being careful not to boil. Serve over cauliflower or broccoli.

Marcia Van Mouwerik

DILLED CARROTS AND RED BELL PEPPERS

4 Tbsp butter or margarine
2 lbs carrots, peeled and thinly sliced
2 red bell peppers, finely chopped
1/2 cup water
2 Tbsp minced fresh dill
Salt and pepper

Melt butter in heavy skillet over medium heat. Add carrots and saute until crisp-tender, about 6 minutes. Add bell pepper and water. Cover and cook until tender, 5-10 minutes. Do not overcook. Add dill, salt and pepper. Serves 12.

Clemmie Van Mouwerik

GARLICKY GREEN BEANS WITH MUSHROOMS

1 lb fresh green beans
1 tsp margarine
Vegetable cooking spray
1 cup quartered fresh mushrooms
2 cloves garlic, minced
1/4 tsp onion powder
1/4 tsp salt
1/8 tsp pepper

Wash beans; trim ends and remove strings. Arrange in a vegetable steamer and place over boiling water. Steam 5 minutes. Drain and plunge into cold water and drain again. Melt margarine in a nonstick skillet. Add mushrooms and garlic. Saute 3 minutes or until mushrooms are tender. Add beans, onion powder, salt and pepper; stir well. Cook 3 minutes or until heated. Serves 4.

Tracy Massimiano

HONEY-BAKED RED ONIONS

3 large red onions, peeled and cut in half crosswise
1/4 cup water

Glaze:

1/3 cup honey
3 Tbsp butter, melted
1 tsp paprika
1 tsp ground coriander
1/2 tsp salt
1/8 tsp ground red pepper

Heat oven to 350°. Arrange onions, cut sides down, in one layer in ungreased baking dish. Sprinkle with water, cover with foil and bake 30 minutes. Meanwhile, mix all glaze ingredients until well blended. Turn onions cut side up. Spoon half the glaze over the onions and bake uncovered for 15 minutes. Baste with remaining glaze and bake 15-20 minutes until onions are tender when pierced.

Tracy Massimiano

KENTUCKY BOURBON SWEET POTATOES

4 lbs fresh cooked yams
1/2 cup soft butter
1/2 cup Bourbon
1/3 cup orange juice
1/4 cup brown sugar
1 tsp salt
1/2 tsp apple pie or pumpkin pie spice
1/3 cup chopped pecans
2 Tbsp undiluted frozen orange juice from concentrate

Mix and bake uncovered 45 minutes at 350°. Serves 10-12.

Gail Van Mouwerik

MASHED TURNIPS

2 lbs turnips
1 white onion
1 cube margarine
1 1/2 cup shredded sharp white cheddar

Peel turnips, boil until tender and mash. Saute the finely chopped onion in the margarine and add to turnips. Whip, add cheddar and if necessary a little milk. Add salt and white pepper to taste. Serve immediately or keep warm in oven.

Steve Van Mouwerik

MODESTO POTATOES

2 Tbsp oil
1 Tbsp flour
4 medium-sized potatoes, sliced and peeled if desired
1 medium onion, sliced
1 garlic clove, minced
Salt and pepper to taste
1/3 cup dry white wine
1/2 cup chicken broth
1/2 tsp minced thyme and/or marjoram
1 Tbsp minced parsley

Heat oil in heavy skillet; mix in flour and brown quickly. Add potatoes, onion, garlic, salt and pepper. Fry until potatoes are lightly browned. Add wine, broth, and thyme. Cover tightly. Simmer until tender and liquid is absorbed. Toss in parsley.

Marianne De Boer

PECAN PRALINE YAMS

2 40-oz cans yams
2/3 cup orange juice
1 Tbsp grated orange peel
1 tsp ground ginger
2 tsp salt
4 Tbsp melted margarine
1/3 cup brown sugar
5 Tbsp brandy (optional)

Beat yams until smooth; add other ingredients. Pour into 2 quart baking dish. Make topping: mix 2/3 cup brown sugar, 1 cup chopped pecans, 1 cube butter and 1 tsp cinnamon. Crumble on top of yams. Bake at 350° for 50 minutes. Serves 10.

Clemmie Van Mouwerik

SPINACH PESTO

4 medium garlic cloves
1 10-oz pkg frozen spinach
1 cup chopped fresh parsley
1/2 cup pine nuts
3 oz Parmesan cheese, grated
2 Tbsp dried basil, crumbled
1 tsp salt
1 cup (or more) olive oil

Mince garlic finely in processor. Thaw and squeeze spinach dry. Add spinach, parsley, pine nuts, cheese, basil and salt and process until well blended. With machine running, pour 1 cup of oil through feed tube in thin stream. Process just until well mixed, adding more oil if thinner consistency is desired. Cover and refrigerate up to 1 week or freeze up to 3 months. To serve, bring pesto to room temperature and stir well. Use in chicken noodle soup, chicken salad, or toss with pasta.

Deb Van Mouwerik

SPINACH PIE IN PHYLLO DOUGH

12 sheets phyllo dough
Non-stick cooking spray
(preferably olive oil)
1 clove garlic, pressed
4 Tbsp olive oil
4 10-oz pkgs. frozen chopped spinach
1 cup finely chopped parsley
4 whole green onions, finely chopped
1 tsp dried dill
(OR 4 Tbsp fresh dill)
1/4 tsp nutmeg
1/2 tsp salt
1/2 tsp pepper
1 cup non-fat cottage cheese
4 oz feta cheese, crumbled
1 egg white

Crush garlic into oil and set aside. To make filling, squeeze spinach to remove liquid. Add parsley, green onions, dill, nutmeg, salt and pepper. Stir in cottage cheese, egg white and feta cheese. Combine well. Lightly coat a 9x13 inch baking dish with cooking spray. Lay one sheet of phyllo dough in the bottom on the dish and drape the edges over the sides. Spray lightly with cooking spray and cover with another sheet of phyllo. Brush that sheet with garlic-oil mixture. Layer a total of four sheets, coating each alternately with cooking spray and olive oil. Spread half the filling over the phyllo, then lay four more phyllo sheets, alternating spray and olive oil. Layer remaining filling on dough and top with four more phyllo sheets, spraying, then brushing. When finished, brush surface with olive oil and roll the edges of the dough inward to create an attractive rim around the outside. Score the surface with a sharp knife into 12 portions. Bake at 325° for 40 minutes. Allow to cool 10 minutes before serving.

Note: this low fat version of spanakopita comes from the 1/4 of Deb which is Greek.

Deb Van Mouwerik

STIR-FRIED ASPARAGUS AND TOFU

(Prepare rice ahead)
1/4 cup peanut oil
1 lb firm tofu, cut into 1" cubes, pat dry
1/2 tsp ginger
1 lb thin asparagus, cut on diagonal into 2" lengths
1 large red bell pepper, cut into 1" squares
1 (8 oz) can sliced water chestnuts, rinsed and drained
1 tsp sesame oil (optional)
A few drops hot spicy oil or tabasco

Sauce:

1/4 cup soy sauce
1/4 cup rice wine or dry sherry
2 tsp cornstarch

Prepare all ingredients ahead. In small bowl combine soy sauce, wine or sherry and cornstarch. Set aside. Heat wok or large skillet over high heat, add peanut oil; when hot but not smoking, add tofu. Stir-fry until golden (5-8 minutes). Remove and set aside. Reduce heat to medium and add asparagus and ginger, toss, add 1 Tbsp water. Cover and cook 2 minutes until nearly tender, add red pepper and waterchestnuts. Stir fry 3 minutes. Return tofu to pan and toss. Quickly stir soy sauce mixture and add to pan. Toss and cook 1 minute. Turn heat off, sprinkle with sesame oil and hot oil. Serve immediately over rice. Serves 4.

Lisa Van Mouwerik

SWEET POTATO CASSEROLE

3 cups mashed sweet potato (cooked) or 2-16 oz cans, drained
1/3 cup butter or margarine
1/2 cup evaporated milk
2 eggs
1 tsp vanilla

Mix all ingredients in a large bowl. Put into a 9x9 baking dish.

Topping:

1 cup coconut
1 cup chopped nuts
1 cup brown sugar
1/3 cup flour
1/2 cup butter

Mix all ingredients together. Spoon topping on top of potato mixture.

Bake at 375° for 25-30 minutes. Freezes well.

Gayle Van Mouwerik

DESSERTS

ALMOND PASTE COOKIES

1/2 cup butter
1/2 cup sugar
1/4 tsp salt
1 cup flour
4 eggs, separated
2 tsp sugar
1 tsp vanilla
1 cup sugar
1 cup almond paste
juice of 1/2 lemon

Combine butter, 1/2 cup sugar, salt, flour, 1 egg and 1 yolk. Press on greased 19x10" cookie tin. Bake 10 minutes at 400°. Beat 3 egg whites, gradually add 2 tsp sugar and 1 tsp vanilla. Beat thoroughly 1 cup sugar, 1 cup paste, 2 egg yolks and lemon juice. Gently fold in egg whites. Spread on cookie base and sprinkle with nuts or coconut. Bake 30 minutes at 325°. Cut into bars.

Margaret Lamberts

APPLE DUMPLINGS

3 Tbsp butter
3 Tbsp Crisco
1 1/4 cup flour
1/2 cup ice water
8 apples, cored and peeled
1/2 cup white or brown sugar
1 1/2 Tbsp cinnamon
2 cups sugar
2 cups water
1/4 cup butter
1/4 tsp lemon juice
1/4 tsp lemon zest

The crust consists of the first four ingredients (butter, Crisco, flour and water). Roll and cut into 8 six-inch squares. Set apple on square of pastry, fill hole with sugar-cinnamon mixture. Put a pat of butter on top, then fold corners across each other. Place in baking dish. In a saucepan, combine 2 cups sugar, 2 cups water, butter and lemon flavorings. Boil to reduce, then pour around dumplings in pan. Bake at 450° for 15 minutes, then lower temperature to 350° for 40 minutes.

Ann Van Mouwerik

APRICOT SQUARES

1 cup margarine
1 cup sugar
2 egg yolks
1 tsp vanilla
2 cups flour
1 jar (12 oz) Smuckers Apricot Jam

Mix margarine, sugar, egg yolks and vanilla, beating well. Stir in flour. Chill 1/3 of the dough. Press remainder of dough into a 9x13 baking dish. Spread jam over this. Roll out chilled dough and cut into strips. Lattice strips over the jam. Bake at 350° for 30 minutes. Cool before cutting into squares.

Amy Wyngaarden

BAKED-IN STRAWBERRY SHORTCAKE

1 cup flour
1/2 cup sugar
2 tsp baking powder
1/2 tsp salt
1/2 cup milk
1 egg, beaten
2 Tbsp melted butter
1 cup sliced strawberries

In medium mixing bowl combine flour, sugar, baking powder and salt. Stir in milk together with beaten egg. Add melted butter and strawberries. Pour mixture into a greased 8 inch baking pan.

To prepare crumb topping, mix:

1/2 cup flour
1/2 cup sugar
1/4 cup butter
1/4 cup chopped walnuts

Sprinkle on cake. Bake at 375° for 35 minutes and serve warm as a breakfast coffee cake or for desert.

Tracy Massimiano

BOTERKOEK

1 cup butter
1 cup sugar
1 egg
2 cups flour
dash salt
1 tsp almond extract
1/2 cup almond paste

Beat the butter, sugar, and almond paste until smooth. Add remaining ingredients. Turn into buttered pie plate. Brush top with a little milk; sprinkle with sliced almonds. Bake for 1 hour at 300°. This Dutch cake is supposed to be flat.

Doris Wyngaarden

BROWN RICE CHERRY CRISP

2 1/2 cups cooked Riceland Brown Rice
1 (20 oz) can cherry pie filling
1 Tbsp lemon juice
1 cup brown sugar, packed
3/4 cup flour
1/2 tsp cinnamon
6 Tbsp butter or margarine

In a bowl, combine 2 cups cooked rice, pie filling, lemon juice and 1/2 cup brown sugar. Pour into a greased 2 qt. shallow baking dish.

In another bowl, combine 1/2 cup brown sugar, flour and cinnamon. Cut in butter until mixture is crumbly. Add remaining 1/2 cup brown rice. Sprinkle over rice/cherry mixture. Bake at 350° for 30 minutes. Serve warm with ice cream. Serves 8.

Margaret Lamberts

CHARLOTTE RUSSE

4 egg yolks, slightly beaten
1/4 tsp salt
3/4 cup sugar
2 cups milk
2 envelopes unflavored gelatin

Combine the ingredients listed and cook mixture until it coats a spoon. Add a little lemon zest. Chill to cool. When cool fold in 1 cup sour cream, 4 egg whites, stiffly beaten, 1 cup of whipping cream, beaten and 2 tsp of vanilla. Line a spring form pan with split lady fingers. Add filling and chill 6-8 hours or overnight. Serve with raspberry sauce. To make sauce, mash frozen raspberries, add 2 or more tsps corn starch and cook until thickens. Add 1 small jar current jelly to melt in sauce. Cool.

Marcia Van Mouwerik

CHOCO-DOT PUMPKIN CAKE

2 cups flour
2 tsp baking powder
1 tsp baking soda
1/2 tsp ground cloves
1/4 tsp ground ginger
4 eggs
1 cup oil
1 cup chocolate chips
2 cups sugar
1/2 tsp salt
1 1/2 tsp cinnamon
1/4 tsp ground allspice
1 can (2 cups) pumpkin
1 cup All Bran cereal
1 cup nuts

Stir together flour, baking powder, soda, salt, spices and sugar. Set aside.

In large mixing bowl beat eggs until foamy. Add pumpkin, oil, All Bran. Mix well. Add flour mixture, mixing only until combined. Stir in chocolate chips and nuts. Spread evenly in a 10x14" ungreased tube pan.

Bake at 350° about 1 hour and 10 minutes or until wooden pick inserted near the center comes out clean. Cool completely before removing from pan. Drizzle with powdered sugar glaze, if desired.

Margaret Lamberts

CHOCOLATE CARROT CAKE

2 cups flour
1 1/2 cups sugar
1 cup salad oil
1/2 cup orange juice
1/4 cup cocoa
2 tsps soda
1 tsp salt
1 tsp cinnamon
1 tsp vanilla
4 eggs
2 cups shredded carrots
1 (3 1/2 to 4 oz) can flaked coconut

Preheat oven to 350°. Grease and flour 10-inch Bundt pan. Beat first 10 ingredients together in large bowl. Stir in carrots and coconut. Add a little orange zest if desired. Bake 50 to 55 minutes. Cool cake in pan on wire rack 10 minutes; remove from pan and cool completely. Frost. Serves 16.

Frosting:

1 8 ox package cream cheese
1 box confectioners sugar
2 tsp vanilla
1/4 stick butter

Beat thoroughly. Be extravagant and use it all on one cake. No one will complain.

Ann Jeffries

CHOCOLATE CHIP MERINGUE

2 egg whites
1/8 tsp cream of tartar
1 6-oz pkg chocolate chips
1/8 tsp salt
3/4 cup sugar
1/2 tsp vanilla (or mint)

Beat egg whites, add salt and cream of tartar. Beat until stiff but not dry. Add sugar gradually; fold in chips and flavoring. Drop by teaspoons on ungreased heavy foil. Bake at 300° for 30 minutes.

Susan Jackson

CHOCOLATE DATE CAKE

1 1/2 cups flour
1 tsp soda
1 tsp salt
1/2 cup finely chopped nuts
1/2 cup finely chopped dates
1/2 cup shortening
2 eggs, separated
2 squares chocolate
1 cup buttermilk
1 tsp vanilla
1 1/4 cup sugar

Cream shortening and sugar. Blend in egg yolks and melted and cooled chocolate. Combine buttermilk and vanilla. Add alternately with dry ingredients. Add dates and nuts. Gently fold in beaten egg whites. Bake in well greased and floured pan, about 12x8x2 at 350° for 40-50 minutes.

Grandma's recipe from Doris Wyngaarden

CHOCOLATE SNOWFLAKE COOKIES

2 cups sugar
1/2 cup canola oil
4 1-oz squares unsweetened chocolate, melted
4 eggs
2 tsp vanilla extract
2 cups all-purpose flour
2 tsp baking powder
1/2 tsp salt
3/4 cup sifted powdered sugar

Combine first 3 ingredients in a large mixing bowl; beat at medium speed of mixer until blended. Add eggs and vanilla, mixing well.

Combine flour, baking powder and salt. Add about one-fourth of the mixture at a time to chocolate mixture, mixing after each addition. Cover and chill dough at least 2 hours.

Shape dough into 1-inch balls, and roll in powdered sugar. Place cookies 2 inches apart on greased cookie sheets. Bake at 350° for 10-12 minutes. Cool on wire racks. Yield: 8 dozen.

Gayle Van Mouwerik

CHOCOLATE CHIP STREUSEL CAKE

1 pkg yellow cake mix
1 box instant vanilla pudding
4 eggs
1 cup milk
1/2 cup oil
2 tsp vanilla

Mix all ingredients on low speed until moistened. Beat for 4 minutes. Pour 1/2 mixture in 9x13 pan. Combine:

6 oz pkg chocolate chips
1 tsp cinnamon
1/3 cup sugar
1/2 cup chopped nuts

Sprinkle half of mixture over first layer of batter. Pour rest of batter on top and spread evenly. Sprinkle rest of chocolate chip mix on top of batter. Press down with spoon. Bake at 350° for 35 to 45 minutes.

Ruth DuMont

CHOCOLATE SURPRISE CAKE

12 oz cream cheese, softened
1/4 cup sugar
1 egg
1 18.25-oz pkg chocolate cake mix
1/2 tsp vanilla extract
1/2 cup semisweet chocolate mini-morsels

Heat oven to 350°. Butter and flour a 12 C bundt pan. In a small mixing bowl, using an electric mixer, beat cream cheese and sugar until smooth. Add egg and vanilla; beat until blended and set aside. Prepare cake as label directs; fold in chocolate morsels. Pour chocolate batter into prepared pan; evenly cover with cream cheese mixture. Bake until a wooden pick inserted in the center of the cake comes out clean, 45 to 55 minutes. Cool on a wire rack for 25 minutes. Remove from pan; cool completely. Dust with powdered sugar. Serve with whipped cream and raspberries. Serves 12.

Gayle Van Mouwerik

CLEMENTINE PIE

15 Clementines (or navels)
1 9-inch unbaked pie shell
2 eggs
1/3 cup sugar
1 Tbsp cognac or brandy
2 Tbsp butter, melted

Preheat oven to 450°. Peel clementines, removing all membranes. Slice crosswise and arrange in pie shell in even layers. Beat eggs with 4 Tbsp of sugar, cognac and pour over fruit. Bake on upper rack of oven for 20 minutes or until crust has browned and clementines are almost cooked through. Remove from oven and brush fruit with remaining mixture of sugar and butter. Cover pastry border with foil to prevent burning and return to oven for 10 more minutes to glaze. Serve at room temperature.

Clemmie Van Mouwerik

DOUBLE-FUDGE BROWNIE PIE

1 9" unbaked pie shell
1/2 cup oleo
4 sq. semi-sweet baking chocolate
3/4 cup brown sugar
1/4 cup water
2 eggs, separated
1/4 tsp salt
1 tsp vanilla
1/3 cup flour
3/4 cup chopped walnuts
12 walnut halves
coffee ice cream
fudge topping

Prepare shell; chill. Melt oleo and chocolate in medium saucepan. Cool slightly. Stir in water and sugar until blended; beat in egg yolks and vanilla. Fold in flour and salt. Beat egg whites until stiff in medium size bowl. Fold in chocolate mixture; add walnuts. Spread evenly in pastry shell. Arrange walnut halves around edge. Bake at 350° for 40 minutes. Cool completely on wire rack. Serve with coffee ice cream or whipped cream and fudge sauce.

Ruth DuMont

DUMP CAKE

Dump into mixing bowl and make a well in the center:

2 cups flour
2 cups granulated sugar
1/2 cup cocoa
2 tsp baking powder
2 tsp baking soda
1 tsp salt

Dump into well and mix:

1/3 cup oil
3 eggs
2 tsp vanilla

Add and mix thoroughly:

2 cups boiling water

Mix will be very, very moist so don't use 2 piece pans. Pour into greased and floured layer pans. Bake at 350° for 40 minutes.

Margaret Lamberts

FANTASTIC COCONUT CAKE

1 box white cake mix
1 cup milk
1/2 cup sugar
1/2 tsp vanilla
1 cup angel flake coconut
1 small whipped topping

Bake cake according to direction in a 9x13" baking dish. While cake is baking, combine the milk, sugar, vanilla and coconut in a saucepan and simmer at a very low temperature. As soon as the cake comes out of oven, take a fork and pierce the entire cake. Pour hot mixture over top, cool completely and spread whipped topping on top. Refrigerate.

Marcia Van Mouwerik

FRESH APPLE CAKE

Makes 9x13 inch cake

2 1/3 cups flour
2 cups sugar
2 tsp baking soda
3/4 tsp salt
1 tsp cinnamon
1/4 tsp each cloves and nutmeg
4 cups chopped, peeled apples
1/2 cup soft shortening
1/2 cup chopped walnuts
2 eggs

Combine flour, sugar, soda, salt and spices in large mixing bowl. Mix until well blended, 3-4 minutes. Add apples, shortening, nuts and eggs. Beat at medium speed until well blended. Pour into a greased and floured pan. Bake in preheated 325° oven 45 minutes or until cake springs back when touched. Cool completely on wire rack. Frost in pan with caramel frosting.

CARAMEL FROSTING:

1/3 cup butter
1/2 cup firmly-packed brown sugar
Dash salt
3 Tbsp milk
1 1/2 cups sifted confectioners sugar
1/4 tsp vanilla

Melt butter in small saucepan. Add brown sugar and salt. Stir over medium heat until sugar melts. Add milk and bring to a boil. Pour into mixing bowl and cool 10 minutes. Add confectioners sugar and vanilla. Beat to spreading consistency, adding additional confectioners sugar, if necessary. Spread on fresh apple cake.

Mickey Van Mouwerik

FRESH PEACH COBBLER

1 cup plus 1 Tbsp Bisquick
1 cup sugar
1 cup milk
2 cups fresh cut up peaches

Mix bisquick with sugar; stir in milk. Fold in peaches and sprinkle with cinnamon. Bake at 350° for 25-30 minutes.

Clemmie Van Mouwerik

FROSTED NUT BUTTERHORNS

1 1/2 pkg active dry yeast or
1 oz compressed yeast
1/4 cup water
4 cups flour
1 tsp salt
1 1/4 cup butter
3 eggs, separated
1 cup sour cream
1 tsp vanilla
powdered sugar

Soften yeast in lukewarm water. Mix flour with salt and cut in butter with a pastry blender until mixture resembles fine meal. Combine softened yeast, egg yolks, sour cream and vanilla. Blend into flour mixture. Shape into ball and refrigerate several hours.

Then make nut filling:

Beat 3 egg whites to a soft peak. Add 1 cup sugar gradually. Beat until stiff. Fold in 1 1/2 cup grated nuts and 1 tsp vanilla.

To assemble Butterhorns:

Divide dough into 5 pieces. Keep pieces not being worked in the refrigerator. Using powdered sugar instead of flour on the rolling surface, roll each piece of dough into a 12 inch round. Cut pizza style into 12 pieces. Spread each wedge with 1 tsp of nut filling. Starting at wide edge, roll towards the point tightly. Place point down on greased cookie sheet. Bake immediately at 375° for 15 minutes. Sprinkle with powdered sugar or, when cooled, with butter frosting.

To make butter frosting:

Cream 1/4 cup butter with one cup of powdered sugar. Add 1 tsp vanilla and 2 Tbsp of milk. Then beat in one more cup of powdered sugar until light and fluffy.

Note: this recipe is a Stauss holiday tradition. It comes from John's great-grandmother who came to the U.S. from Germany.

Linda Stauss

GERMAN CHOCOLATE UPSIDE DOWN CAKE

Preheat oven to 350°. Grease and flour a 9x13"pan. In the bottom of the pan sprinkle a generous 1 cup of flake coconut and generous cup of chopped pecans. Prepare a German chocolate cake mix as directed on the package. Pour over the coconut and nuts. In a saucepan or batterbowl (for the microwave) heat 1 stick of butter and 1 - 8oz package of cream cheese until it is melted and can be whisked together. Remove from heat. Sift 1 (16 oz) package of powdered sugar into bowl or pan. Whisk until blended. Carefully pour on top of chocolate cake mix. Gently blend in by swirling with spoon, being careful not to disturb coconut and pecans. Bake at 350° for 40 minutes or until top springs back when touched. Turn upside down. May be made without coconut.

Mickey Van Mouwerik

GERMAN FRANKFURTER KRANZ

1 box Duncan Hines butter cake mix
1 stick margarine
3 eggs
2/3 cup water
1 pkg. vanilla pudding (not instant)
2 cups milk
2 sticks unsalted butter, room temperature
1 3-3/4 oz. pkg. sliced almonds
2 Tbsp butter
4 Tbsp sugar

Combine cake mix, 1 stick margarine, 3 eggs and 2/3 cup water. Bake in an angel cake tube pan according to directions on cake box. Let stand at least 4 hours.

Combine pudding mix and 1/3 cup milk. Mix until smooth. Bring remaining 1 2/3 cup milk to a boil. Take off heat and combine with pudding mixture. Bring to full boil, stirring constantly. Cool 3 to 4 hours. Place a sheet of wax paper over the top of the pudding during cooling to prevent the formation of a skin.

To make buttercream, blend 2 sticks unsalted butter with electric mixer until creamy. Gradually add vanilla pudding mixture by the tablespoonful until all is used. It is important that the butter and pudding are at room temperature or the buttercream will curdle. (If it curdles, use it anyway; no one will notice.)

To prepare toasted almonds, melt 2 tablespoons of butter over medium heat in large frying pan. Stir in almonds and cook until they start to become golden. Add 4 tablespoons sugar and continue stirring until melted and golden brown. Cool on wax paper.

To assemble cake: Cut cake into 3 layers. Fill each layer with buttercream. Reassemble and frost top and sides. Cover completely with almonds.

Doris Wyngaarden

GINGER CREAMS

1/2 cup sugar
1/3 cup shortening
1 egg
1/2 cup unsulfured molasses
1/2 cup water
2 cups flour
1 tsp ground ginger
1/2 tsp salt
1/2 tsp baking soda
1/2 tsp nutmeg
1/2 tsp cloves
1/2 tsp cinnamon

Mix sugar, shortening, egg, molasses and water. Stir in remaining ingredients. Cover and refrigerate at least 1 hour. Heat oven to 400°. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until almost no indentation remains when touched, about 8 minutes. Immediately remove from cookie sheet. Cool. Frost with Vanilla Butter Frosting.

Vanilla Butter Frosting:

1/4 cup butter
2 cups powdered sugar
1 tsp vanilla
About 1 Tbsp milk

Beat smooth.

Yield: 4 dozen

Teri Wyngaarden

HOT APPLE CAKE WITH CARAMEL RUM SAUCE

1 cup butter or margarine
1 cup sugar
2 eggs, beaten
1 1/2 cups flour
1 tsp nutmeg
1 tsp cinnamon
1 tsp baking soda
1/2 tsp salt
3 medium tart apples, peeled and chopped
3/4 cup chopped walnuts
1 tsp vanilla

Preheat oven at 350°. Grease a 10 inch pie pan or 8x11" rectangle pan. Cream butter and sugar together. Add eggs and beat well. Sift dry ingredients together and add to butter mixture. Mix well. Add apple, nuts and vanilla. Bake 45 minutes. To serve: warm caramel ice cream topping, add rum and pour over slice of warm cake. Add dab of Cool Whip or vanilla ice cream.

Marcia Van Mouwerik

LEMON CORNMEAL COOKIES

1/2 pound butter or margarine
1 cup sugar
2 egg yokes
1 tsp lemon zest
1 1/2 cup flour
1 cup yellow cornmeal

Combine ingredients, roll into cylinder, chill and cut into slices. Bake 8 to 10 minutes at 350°.

Doris Wyngaarden

MA COLVIN'S DEVIL'S FOOD CAKE

1 cup grated chocolate
1 cup brown sugar
1/2 cup milk
yolk of 1 egg
1 tsp vanilla
1 cup brown sugar
2 cups flour
1/2 cup butter
1/2 cup milk
2 eggs, separated

Stir together first five ingredients. Cook slowly to custard consistency without boiling and set away to cool. Meanwhile cream butter, sugar and egg yolks. Add milk, flour and whites of egg, beaten stiff. Add cooled custard lazily. Add 1 tsp baking soda dissolved in a very little warm water. Bake at 350° until done.

Grandma's recipe from Clemmie Van Mouwerik

MELBA STREUSEL PIE

1 pkg (10 oz) frozen raspberries or fresh equivalent
1 can (29 oz) sliced peaches or fresh equivalent, drained
1/4 cup sugar
3 Tbsp corn starch
1/4 tsp cinnamon
1 Tbsp lemon juice

Combine all the ingredients and turn into unbaked pastry shell. Bake 30 minutes at 375°.

Sprinkle with the following mixture:

1/4 cup butter
3/4 cup flour
1/2 cup brown sugar

Then bake 10 minutes until golden.

Amy Wyngaarden

MILLIONAIRE'S PIE

1 baked 9 inch crust
1 cup powdered sugar
1/4 lb butter, softened
1 egg
1/2 tsp vanilla
1/4 tsp salt
2 cups defrosted whipped topping
8 oz crushed pineapple, drained
1/2 cup chopped pecans
1 Tbsp milk
1/4 cup chopped maraschino cherries

Whip together the sugar, butter, egg and the salt. Spread on cooled pie crust. Combine remaining ingredients and fill pie. This is called Millionaire's Pie because it is so rich.

Amy Wyngaarden

MOLASSES CRINKLES

3/4 cup margarine
1 cup brown sugar
1 egg
1/4 cup dark molasses
2 1/4 cups flour
2 tsp soda
1/4 tsp salt
1/2 tsp cinnamon
1 tsp ginger
1/2 tsp cloves

Mix margarine, sugar, egg and molasses thoroughly. Blend all dry ingredients together; stir into molasses mixture. Chill. Roll dough into 1 1/4 inch balls. Dip top in sugar. Place balls, sugared side up on cookie tin. Bake at 375° for 10-12 minutes or just until set but not hard. Makes 4 dozen of our all time favorite.

Jann Beaver

MONK'S FUDGE

4 1/2 cups sugar
13 oz evaporated milk
9 oz semisweet chocolate chips
9 oz bittersweet chocolate chips
7 oz marshmallow cream
1/2 lb butter
2 cups chopped walnuts (optional)

1. Bring sugar and milk to a boil and cook exactly six minutes over medium heat.
2. Remove from stove and add remaining ingredients.
3. Beat until firm.
4. Pour into a 9x13 buttered baking pan. Cool to room temperature, then store overnight in the refrigerator.

Makes five very fattening pounds.

Mickey Van Mouwerik

MOUNDS-TYPE BARS

2 cups crushed graham crackers
1/3 cup sugar
1/2 cup melted butter
1 pkg (7 oz) flaked coconut
1 can sweetened condensed milk
1 12-oz bag chocolate chips

Mix the crackers, sugar and butter. Press into 9x13 inch buttered pan. Sprinkle coconut over the crust. Pour milk over the coconut. Bake at 350° for 15-20 minutes. Top should be slightly brown. Melt the chocolate chips over low heat. Spread on warm bars.

Mickey Van Mouwerik

ORANGE AND LEMON CAKE

2 cups flour
1 1/3 cup sugar
2 tsp baking powder
1/4 tsp baking soda
1 tsp salt
1 tsp grated orange rind
1/4 tsp grated lemon rind
2/3 cup shortening
1/3 cup orange juice
1/3 cup water
2 eggs
2 Tbsp lemon juice

Sift dry ingredients into bowl. Add other ingredients in order listed. Bake at 375° for 25-30 minutes. Frosting is made by combining 1/3 cup butter, 1 egg yolk, powdered sugar and lemon juice or cream.

Grandma's recipe from Susan Jackson

PEACHES AND CREAM TART

9 soft coconut macaroon cookies
1 cup ground pecans
3 Tbsp margarine or butter, melted
1/2 cup whipping cream
1 8-oz pkg cream cheese, softened
1/3 cup sugar
2 tsp dark rum or orange juice
1 tsp vanilla
1/4 tsp almond extract
2-4 medium peaches, peeled and sliced
2 Tbsp lemon juice
1/2 cup fresh raspberries
1/4 cup apricot preserves
2 tsp honey

To assemble crust, crumble macaroons and mix with pecans and margarine. Press onto sides and bottom of an 11-inch tart pan with removable bottom. Bake at 350° till golden, or about 15-18 minutes. Cool. Beat cream cheese and sugar until fluffy. Add rum or orange juice and flavorings; beat smooth. Gently fold in the cream which has been whipped. Turn mixture into crust. Cover and chill 2-4 hours. Before serving, toss peach slices with lemon juice and arrange over filling. Add raspberries on top. Glaze by combining preserves and honey in a saucepan. Heat and stir just till melted. Snip any large pieces of fruit; strain if desired. Carefully brush or spoon over fruit. Serve and enjoy. Serves 9.

Jann Beaver

PEANUT BUTTER BARS

Cream:
1/3 cup peanut butter
1 egg
1/2 cup margarine

Add:
1/2 cup brown sugar
1/2 cup granulated sugar
1/2 tsp baking soda
1 cup flour
1 cup oats

Bake 15 minutes, or until done, at 350° and cool.

Mix:
1/4 cup margarine
1 3/4 cup powdered sugar
1/4 cup peanut butter
2-3 Tbsp milk
1 tsp vanilla

Frost and cut into squares.

Margaret Lamberts

PEAR AND CRANBERRY CRISP

2 Tbsp butter
2 lbs bartlett pears
2 cups fresh cranberries
5 Tbsp sugar
1 cup flour
1/2 cup chopped walnuts
3/4 cup sugar
1/2 tsp salt
1 tsp baking powder
1 tsp cinnamon
1 egg
1/2 cup melted butter

Core and slice the pears in 1/4 inch wedges. Saute in 2 Tbsp of butter until they lose some of their juices. Pour into a large bowl with cranberries and 5 Tbsp sugar. Mix well and let stand while preparing topping. In a medium bowl mix flour, walnuts, 3/4 cup sugar, salt, baking powder, and cinnamon. With a fork stir in egg until mixture appears crumbly. Put fruit mixture in a baking dish and pour topping over. Drizzle 1/2 cup melted butter over top. Bake at 375° about 20 minutes or until golden brown. Serve with ice cream or whipped cream, if desired. Serves 8.

Linda Stauss

PEARS IN WINE AND HONEY

6 fresh pears
1 lemon, squeezed
1 cup sugar
1/2 cup honey
1 1/2 cup red wine
3/4 tsp vanilla
3 peppercorns
cloves

Peel and core pears, slicing off ends. Place in pan. Add remaining ingredients and simmer approximately 1 hour.

Gail Van Mouwerik

PECAN TASSIES

3 oz cream cheese
1/2 cup butter
1 cup flour
1 egg
3/4 cup brown sugar
1 tsp vanilla
1 Tbsp melted butter
dash salt
2/3 cup pecans

To make crust, mix cream cheese, butter and flour together. Chill. To prepare the filling, beat the egg and add remaining ingredients. When crust is chilled, roll into 24 balls. Use small muffin pans. Press each ball to form crusts in each pan. Fill each crust 3/4 full of filling mixture. Bake 25 minutes at 325°. Cool. Remove from pan. Yield: 2 dozen.

Jann Beaver

PECAN SQUARES

CRUST:

2/3 cup confectioner's sugar
2 cups all-purpose flour
1/2 lb butter

Preheat oven to 350°. Grease a 9x13 baking pan. Sift sugar and flour together. Cut in butter, using 2 knives or a pastry blender, until fine crumbs form. Pat crust into the prepared baking pan. Bake for 20 minutes; remove from oven.

TOPPING:

11 Tbsp melted sweet butter
1/2 cup honey
3 Tbsp heavy cream
1/2 cup brown sugar
3 1/2 cups shelled pecans, coarsely chopped

Mix melted butter, honey, cream and brown sugar together. Stir in pecans, coating them thoroughly; spread over crust. Return to oven and bake for 25 minutes more. Cool completely before cutting into squares.

Mickey Van Mouwerik

PERSIMMON PUDDING

1 cup flour
1 cup sugar
1/2 cup milk
1 cup persimmon pulp
1/2 cup raisins
1/2 cup nuts
1/2 cup chopped dates
1 tsp vanilla
1/2 tsp cinnamon
1/4 tsp salt
2 tsp baking soda
1 Tbsp melted margarine

Dissolve soda in milk and add to pulp and melted butter. Stir this into dry ingredients. Add dates, nuts, raisins and vanilla. Bake at 350° in greased foil pans or loaf pans, filling them 1/2 to 2/3rds full. Set baking pans in pan of water, filling them 1/2 to 1 inch up on sides of pan. These are done after about 1 hour in the oven, but be sure to check before that time is up.

Serve with lemon sauce, made be combining 1 cup sugar, 1/2 cup margarine, 1 beaten egg, 3 Tbsp hot water and juice and grated rind of one lemon. Cook until thick, stirring constantly.

Clemmie Van Mouwerik

POACHED PEARS IN AMARETTO SAUCE

4 pears
1 cup sugar
2 cups water
1 stick cinnamon
2 thin slices lemon
1/2 cup Amaretto
1 tsp vanilla
1 tsp cinnamon red hots
1/4 cup slivered almonds

Peal pears, leaving stems on. Combine sugar, water, lemon, Amaretto and vanilla in 3 quart sauce pan. Boil, then reduce heat and add pears. Cover and simmer 20 minutes. Remove pears and add red hots to syrup. Simmer until reduced in volume by one half. Pour over pears, cool and serve with whipped cream, garnished with almonds and mint leaves.

Marcia Van Mouwerik

PUMPKIN CHEESECAKE

Prepare 1 graham cracker crust, lining bottom and sides of 9 or 10 inch springform pan. Bake 5 minutes.

2 8-oz pkgs cream cheese, softened
1 cup light cream or milk
1 cup canned pumpkin
3/4 cup sugar
3 Tbsp flour
1 tsp vanilla
1 tsp cinnamon
1/2 tsp ground ginger
1/2 tsp nutmeg
1/2 tsp salt
4 eggs, separated

Beat cream cheese, gradually beat in cream/milk, egg yolks, pumpkin and sugar. Add and beat in flour, vanilla, spices and salt. Beat egg whites until stiff and fold in to blend. Pour mixture into prepared pan. Bake at 325° for one hour. If desired top with mixture of:

1 cup sour cream
2 Tbsp sugar
1/2 tsp vanilla

Nancy Black

PUMPKIN COOKIES

Mix 1 cup Libby's Pumpkin
1 cup sugar
1/2 cup oil
2 eggs
Fold in 3 cups flour
2 tsp baking powder
2 tsp cinnamon
1 tsp salt
1 tsp baking soda
1 tsp milk
2 tsp vanilla
Add 12 oz pkg chocolate chips

On lightly greased sheet, bake 8-10 minutes at 375° or until golden brown.

Ann Jeffries

PUMPKIN PIE SQUARES

1 cup flour
1/2 cup oatmeal
1/2 cup brown sugar
1/2 cup butter or margarine
2 cups pumpkin
13 oz evaporated milk
2 eggs
3/4 cup white sugar
1 tsp cinnamon
1/2 tsp ginger
1/2 tsp cloves
1/2 cup brown sugar
1/2 cup pecans, chopped
2 Tbsp butter or margarine

Mix flour, oatmeal, brown sugar (1/2 cup) and 1/2 cup butter. Press into the bottom of a 9 x 13 pan. Bake for 15 minutes at 350°.

Beat together pumpkin, evap. milk, eggs, white sugar, cinnamon, ginger and cloves. Pour on the crust. Bake an additional 20 minutes at 350°.

Mix the rest of the brown sugar (1/2 cup), the pecans, and the 2 Tbsp butter together. Crumble on the top of the filling. Bake a final 15-20 minutes more at 350°.

Gayle Van Mouwerik

SHOOFLY PIE

Crumb mixture: cut ingredients together with pastry blender.

1 cup flour
1/2 cup brown sugar
2 Tbsp shortening or margarine

Wet mixture: combine in mixing bowl.

1 cup molasses
1 egg, slightly beaten
1 tsp baking soda in 1/4 cup hot water
3/4 cup cold water

Prepare an unbaked pie crust. Pour approximately 1/2 of wet mixture into pie shell. Mix remainder with all but 1/2 cup of the crumb mixture and pour into pie shell. Sprinkle with remaining 1/2 cup of crumbs. Bake at 375° for 35 minutes. Serve warm with vanilla ice cream or whipped cream.

Note: This recipe makes what Pennsylvanians call a "wet-bottomed"pie. If you want a "dry-bottomed" pie, mix all of wet mixture with crumbs. reserving 1/2 cup crumbs for topping.

Nancy Black

SUGAR COOKIES

1 cup shortening (1/2 Crisco, 1/2 Margarine) (important)
2 cups sugar
2 eggs
4-5 cups flour
1 tsp salt
1 1/2 tsp baking powder
1 tsp soda
1/4 cup milk
1 tsp vanilla
1/4 tsp almond extract (optional)

Mix shortening, sugar and eggs. Combine dry ingredients and add to sugar mixture alternating with milk. Add flavorings. Chill. Roll out using powdered sugar instead of flour. Have fun with cookie cutters! Bake 375° about 6 minutes. Cool. Ice with Butter Icing: Blend 2 1/2 Tbsp soft butter, 1 1/2 cups sifted confectioner's sugar, 3/4 tsp vanilla and 1 1/2 Tbsp milk. Add sprinkles!

Jann Beaver

SUGAR PLUM CAKE

2-1/2 cups flour
3/4 cup sugar
3/4 cup brown sugar
2-1/2 tsp baking powder
2 tsp salt
2 tsp cinnamon
1/4 tsp nutmeg
3/4 cup orange juice
3/4 cup oil
1 Tbsp vanilla
2 eggs

Measure ingredients in order listed into large mixer bowl. Blend at low speed until moistened, then beat 2 minutes at medium speed. Stir in 1/2 cup raisins and 1/2 cup chopped nuts. Pour into a greased and floured 13x9" pan or a 12 cup fluted tube pan. Bake at 325° for 40-45 or 60-70 minutes. Invert tube pan immediately. Serve with Butter Sauce:

BUTTER SAUCE:

1 cup sugar
1 Tbsp corn starch
1/2 cup milk
1/3 cup butter or margarine
1 tsp vanilla

Combine in saucepan over medium heat. Stir constantly. Boil 2 minutes.

Nancy Black

TEXAS FRUIT CAKE

1 lb dates
1/2 lb coconut
1/2 lb candied red cherries
2 cans eagle brand milk
1/2 lb candied green cherries
1/2 lb candied pineapple
1 lb nuts (I use pecans)
1 tsp vanilla

Cut all fruit and nuts in a large bowl. Pour 1 tsp vanilla and 2 cans eagle brand milk over fruit. Then mix in coconut. Let stand overnight. Next day line bread pan with parchment paper. Bake 2 hours at 250°. Can use wax paper but take paper off while still warm or will stick.

Mickey Van Mouwerik

THE ULTIMATE SUGAR COOKIE

1 cup sugar
1 cup brown sugar
1 cup oil
1 cup shortening
1 egg, beaten
1 tsp sour cream
1 tsp vanilla
1 cup corn flakes
3 1/2 cups flour
1 tsp salt
1 cup oatmeal
1/2 cup chopped nuts
1/2 cup coconut
1 tsp baking soda

Cream together sugars, oil, shortening, egg, sour cream and vanilla in one bowl. Mix remaining ingredients in another bowl. Combine all ingredients and mix well. Roll into 1/2 inch balls and flatten on cookie sheet. Bake at 350° approximately 10 minutes. Wait a minute or so before removing from cookie sheet.

Doris Wyngaarden

YELLOW RIBBON FROZEN DESSERT

1 cup finely chopped pecans
1/2 stick unsalted butter, softened
1/4 cup sugar
1 Tbsp flour
1/2 gallon vanilla ice cream
1 1/2 cups sugar
9 Tbsp butter
1/2 cup lemon juice
1 Tbsp lemon rind
1/4 tsp salt
3 large eggs, well beaten

Combine pecans, 1/2 stick butter, sugar and flour. Press into bottom of 10 inch springform pan. Bake at 450° until lightly browned, approximately 5 minutes, but watch carefully. Cool and put in freezer.

In top of a double boiler, combine sugar, butter, lemon juice, lemon rind, salt and eggs. Cook over simmering water, stirring, for 10 to 20 minutes, or until sauce is thickened. Cool, chill, covered loosely.

Spread half the ice cream over the shell. Top with half of the cold lemon sauce. Add remaining ice cream and then rest of the lemon sauce. Cover and freeze.

Serves 16.

Doris Wyngaarden